Foodborne and Waterborne Disease in Canada

1983-84

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FOREWORD

This report summarizes information received from federal, provincial, regional and municipal agencies on foodborne and waterborne disease occurring in Canada in 1983 and 1984. Two years are published together in an attempt to close the gap between the time when foodborne illnesses occur and when the information is compiled in these Summaries. The same approach will be taken for the next document, i.e., 1985 and 1986 Summaries in one publication. This report was compiled in the Health Protection Branch by the Foodborne Disease Reporting Centre, Food Directorate, in collaboration with the Bureau of Epidemiology, Laboratory Centre for Disease Control and the Bureau of Chemical Hazards, Environmental Health Directorate. The information is intended primarily for those with responsibilities for the control of disease. The report may be freely quoted, but if further information is required please contact the Foodborne Disease Reporting Centre. Contributions to future reports are most welcome. Please address to:

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INTRODUCTION

The objectives and definitions of terms have been presented in previous Annual Summaries and are not repeated here. In this particular report data for two years - 1983 and 1984 - have been collated, discussed and compared with 1982 data. In most of the tables the data for the three years have been kept separate. Only the highlights will be mentioned in the text, since most readers who want to look for specific pieces of information will examine the tables and line listings.

THE DATA: FOODBORNE DISEASE

Incidents and Cases

Although the total number of foodborne disease incidents was similar for 1982 (988) and 1983 (963), over 190 more occurred in 1984 (1,180) which is the greatest so far recorded since compilations began in 1973. The increase was mostly in the unknown etiology category (Table 1). The trend was slightly different for the number of cases, with fewest in 1983 (5,955) followed by 7,384 in 1982 and 9,855 in 1984, the largest number ever reported (Table 2). The increase in 1984 was because of one large salmonellosis outbreak (2,700 cases) and several hundred more than usual of unknown etiology. The percentage of incidents of known etiology (20.1% in 1983, 20.3% in 1984) was less than in 1982 (26.2%), although the number of microbiological incidents was relatively constant (165 in 1982, 160 in 1983 and 178 in 1984) (Table 1). However, there was much more variation in the number of cases of microbiological origin (3,554 in 1982, 2,297 in 1983 and 5,592 in 1984) (Table 2). The most frequently occurring microbiological agents were Salmonella, Staphylococcus aureus, Clostridium perfringens, Bacillus cereus and Campylobacter (Table 3). No parasitic diseases or paralytic shellfish poisonings occurred in 1983 or 1984 but ciguatera and datura poisonings occurred for the first time in these summaries. Chemical agents, particularly rancid compounds and extraneous matter, continued to cause illnesses in 1983 and 1984 but not to the same extent as in 1982.

There were 3 deaths in 1983, one from botulism, one from salmonellosis and one from methanol in vodka. Two deaths occurred in 1984, one from botulism, and the other from salmonellosis.

Foods

Of the foods involved, as in previous years, incidents associated with meat represented the largest proportion, 20.2% in 1983, 19.4% in 1984, followed by poultry, dairy foods, marine foods and bakery products (Table 4). However, there was more variation in numbers of cases associated with different types of foods for the two years. In 1983 the greatest number of cases occurred with poultry and meat. For 1984 the order was dairy foods(because of one large cheese outbreak), meat, then poultry. The significance of specific foods in foodborne illness are detailed in Tables 5 - 18. The association of these foods with specific etiologic agents is shown in Table 19. Bacteria caused illnesses generally through consumption of meat, poultry, marine and dairy products, Chinese foods, salads and sandwiches; yeasts and mold through consumption of bakery foods and beverages; animal and plant agents through beverages; and chemicals through bakery products, infant foods, beverages and canned vegetables. Foods causing illnesses were mostly acquired from foodservice establishments and retail food stores (Tables 20a and b). In particular, restaurants, fast food facilities, institutions and catered events were the main foodservice establishments involved (Tables 21a and b). These proportions differed slightly if places where food was mishandled are examined. In order of importance these are foodservice establishments (restaurants and hotels, fast food facilities, institutions and catering companies), homes, food processing establishments, retail food stores and farms and dairies, (Tables 22a and b; Tables 23a and b). Specific agents and foods involved where mishandling of processed food led to illness are listed in Tables 24a and b. Salmonella, Staphylococcus, Bacillus, mold, yeast, extraneous matter and various chemicals were the main agents of known etiology implicated.

Time and Regional Distribution of Illnesses

Incidents occurred in every month of the year but the distribution was not the same for the two years. In 1983 February, June, September, October and November were the months with most incidents. In 1984 it was January,July and October (Table 25). For both years Ontario reported more than half the number of incidents (60.9-61.1%), followed by Quebec (11.8-13.3%), British Columbia (11.4-11.6%) and Alberta (3.3-6.9%). On a population basis the number of incidents in 1983 was highest in Ontario, British Columbia and the prairie provinces. The order was somewhat different for 1984: Ontario, Northwest Territories, Manitoba, British Columbia and Saskatchewan (Table 26). Cases occurred most frequently in Ontario (46.6-53.5%), Quebec (9.1-12.2%) and British Columbia (8.1-8.2%), (Table 27). The largest recorded outbreak in 1984 (2,700 cases) occurred in five provinces (the Maritimes and Ontario).

TABLE 1

FOODBORNE INCIDENTS - 1982, 1983, 1984

Etiology	Outbreaks						Single Cases						Total					
	Number			Percentage			Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Microbiological	113	112	133	14.3	14.9	13.1	52	48	45	26.4	22.7	27.3	165	160	178	16.7	16.6	15.1
Parasitic	2	-	-	0.3	-	-	1	-	-	0.5	-	-	3	-	-	0.3	-	-
Animal	8	1	1	1.0	0.1	0.1	6	1	4	3.0	0.5	2.4	14	2	5	1.4	0.2	0.4
Plant	2	3	1	0.3	0.4	0.1	6	-	-	3.0	-	-	8	3	1	0.8	0.3	0.1
Chemical	25	4	16	3.2	0.5	1.6	44	25	39	22.3	11.8	23.6	69	29	55	7.0	3.0	4.6
known total	**150**	**120**	**151**	**19.0**	**16.0**	**14.9**	**109**	**74**	**88**	**55.3**	**35.1**	**53.3**	**259**	**194**	**239**	**26.2**	**20.1**	**20.2**
Unknown																		
probably microbiological	130	158	237	16.4	21.0	23.3	80	95	45	40.6	45.0	27.3	210	253	282	21.3	26.3	23.9
probably animal	1	-	1	0.1	-	0.1	-	1	1	-	0.5	0.6	1	1	2	0.1	0.1	0.2
probably plant	1	1	-	0.1	0.1	-	-	-	1	-	-	0.6	1	1	1	0.1	0.1	0.1
probably chemical	12	11	12	1.5	1.5	1 2	6	38	22	3.0	18.0	13.3	18	49	34	1.8	5.1	2.9
probably chemical or microbiological	-	-	-	-	-	-	1	-	-	0.5	-	-	1	-	-	0.1	-	-
other	497	462	615	62.8	61.4	60.6	1	3	8	0.5	1.4	4.8	498	465	623	50.4	48.3	52.8
unknown total	641	632	865	81.0	84.0	85.1	88	137	77	44.7	64.9	46.7	729	769	942	73.8	79.9	79.8
TOTAL	791	752	1016	100.0	100.0	100.0	197	211	165	100.0	100.0	100.0	988	963	1181	100.0	100.0	100.0

NA=Not applicable

TABLE 2

FOODBORNE CASES - 1982, 1983, 1984

Etiology	Cases in Outbreaks						Single Cases						Total					
	Number			Percentage			Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Microbiological	3502	2249	5547	48.7	39.2	57.2	52	48	45	26.4	22.7	27.3	3554	2297	5592	48.1	38.6	56.7
Parasitic	58	-	-	0.8	-	-	1	-	-	0.5	-	-	59	-	-	0.8	-	-
Animal	27	2	2	0.4	-	-	6	1	4	3.0	0.5	2.4	33	3	6	0.4	0.1	0.1
Plant	5	67	2	0.1	1.2	-	6	-	-	3.0	-	-	11	67	2	0.1	1.1	0.0
Chemical	59	11	43	0.8	0.2	0.4	44	25	39	22.3	11.8	23.6	103	36	82	1.4	0.6	0.8
known total	**3651**	**2329**	**5594**	**50.8**	**40.5**	**57.7**	**109**	**74**	**88**	**55.3**	**35.1**	**53.3**	**3760**	**2403**	**5682**	**50.9**	**40.4**	**57.7**
Unknown																		
probably microbiological	988	1198	1175	13.7	20.9	12.1	80	95	45	40.6	45.0	27.3	1068	1293	1220	14.5	21.7	12.4
probably animal	4	-	12	0.1	-	0.1	-	1	1	-	0.5	0.6	4	1	13	0.1	0.0	0.1
probably plant	4	3	-	0.1	0.1	-	-	-	1	-	-	0.6	4	3	1	0.1	0.1	0.0
probably chemical	49	29	28	0.7	0.5	0.3	6	38	22	3.0	18.0	13.3	55	67	50	0.7	1.1	0.5
probably chemical or microbiological	-	-	-	-	-	-	1	-	-	0.5	-	-	1	-	-	0.0	-	-
other	2491	2185	2883	34.7	38.0	29.8	1	3	8	0.5	1.4	4.8	2492	2188	2891	33.7	36.7	29.3
unknown total	**3536**	**3415**	**4098**	**49.2**	**59.5**	**42.3**	**88**	**137**	**77**	**44.7**	**64.9**	**46.7**	**3624**	**3552**	**4175**	**49.1**	**59.6**	**42.3**
TOTAL	**7187**	**5744**	**9692**	**100.0**	**100.0**	**100.0**	**197**	**211**	**165**	**100.0**	**100.0**	**100.0**	**7384**	**5955**	**9857**	**100.0**	**100.0**	**100.0**

NA-Not applicable

TABLE 3

NUMBER OF PERSONS ILL IN FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY - 1982, 1983, 1984

Etiology	No. of Outbreaks			Single Cases			Number of Cases in Outbreaks			Number of Cases/Outbreaks — Range			Number of Cases/Outbreaks — Median		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
MICROBIOLOGICAL															
Bacillus cereus	7	9	9	8	5	5	101	147	38	3-43	2-68	2-12	8	5	3
other Bacillus spp.	-	1	1	-	-	-	-	2	2	-	NA	NA	-	NA	NA
Brucella abortus	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-
Campylobacter spp.	4	7	11	6	3	8	39	132	430	2-32	2-80	2-337	2.5	12	5.0
Clostridium botulinum	3	3	7	-	4	3	6	7	14	2	2-3	2	2	2	2
Clostridium perfringens	18	13	16	-	1	4	1420	303	884	2-240	2-86	2-696	53	4	5
Coxiella burnetii	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-
Enterobacter cloacae	-	-	1	-	-	-	-	-	16	-	-	NA	-	-	-
Escherichia coli 0157:H7	2	2	1	-	-	-	37	23	7	4-33	4-19	NA	18.5	11.5	NA
Hepatitis A virus	-	2	-	-	-	-	-	7	-	-	3-4	-	-	3.5	-
Pseudomonas sp.	1	-	-	-	-	-	8	-	-	NA	-	-	NA	-	-
Salmonella spp.	48	50	54	9	19	2	1342	1324	3699	2-196	2-280	2-2700	12	5.5	4
Shigella flexneri	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-
Shigella sonnei	2	1	-	-	-	-	71	38	-	21-50	NA	-	35.5	-	-
Staphylococcus aureus	17	18	23	10	7	8	444	175	411	2-150	2-62	2-100	8	4	6
Streptococcus Group A	-	2	-	-	-	-	-	32	-	-	2-30	-	-	16	-
Streptococcus Group D	-	-	3	-	-	3	-	-	7	-	-	2-3	-	-	2
Yersinia enterocolitica	2	-	-	-	-	-	6	-	-	3	-	-	3	-	-
suspect mold	5	2	3	15	5	8	18	5	7	2-8	2-3	2-3	2	2.5	2.0
suspect yeast	3	1	-	1	2	3	6	2	-	2	NA	-	2	NA	-
multiple species	1	1	4	1	-	1	4	52	32	NA	NA	2-25	NA	NA	2.5
total	113	112	153	52	48	45	3507	2249	5547	2-240	2-280	2-2700	8	4	3.5

PARASITIC															
Giardia lamblia	1	-	-	-	-	-	55	-	-	NA	-	-	NA	-	-
Trichinella spiralis	1	-	-	1	-	-	3	-	-	NA	-	-	NA	-	-
total	2	-	-	1	-	-	58	-	-	3-55	-	-	29	-	-
ANIMAL															
insect infestation	1	-	1	3	1	1	2	-	2	NA	-	NA	NA	-	-
extraneous matter of animal origin	3	-	-	-	-	3	10	-	-	3-4	-	-	3	-	-
paralytic shellfish poison	3	-	-	3	-	-	13	-	-	4-5	-	-	4	-	-
scombroid	1	-	-	-	-	-	2	-	-	NA	-	-	NA	-	-
ciguatera	-	1	-	-	-	-	-	2	-	-	NA	-	NA	-	-
total	8	1	1	6	1	4	27	2	2	2-5	NA	NA	3.5	-	-
PLANT															
algae	-	1	1	1	-	-	-	4	2	-	NA	NA	-	-	-
apples (excess acid)	1	-	-	-	-	-	3	-	-	NA	-	-	-	-	-
gluten (celiac disease)	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-
Solanaceae	1	2	-	1	-	-	2	63	-	NA	2-61	-	-	31.5	-
squash (hard to swallow)	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-
sweet potatoes (hard to digest)	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-
Verbena sp.	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-
total	2	3	1	6	-	-	5	67	2	2-3	2-61	-	2.5	34	NA
CHEMICAL															
metal	3	-	1	2	2	-	7	-	2	2-3	-	NA	2	-	NA
solvents	1	-	1	3	-	3	2	-	2	NA	-	NA	NA	-	NA
cleaning solution	7	-	-	7	-	1	17	-	-	2-4	-	-	2	-	-
drug	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-
penicillin	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-
monosodium glutamate	-	-	2	-	-	1	-	-	6	-	-	2-4	-	-	3
rancid compounds	4	-	5	11	12	7	8	-	17	2	-	2-5	2	-	3
other chemicals	3	1	3	5	3	4	8	3	7	2-3	NA	2-3	3	NA	2
extraneous matter	7	3	4	14	7	23	17	8	9	2-3	2-4	2-3	2	2	2
total	25	4	16	44	25	39	59	11	43	2-4	2-4	2-5	2	2-5	2
TOTAL KNOWN	150	120	151	109	74	88	3651	2329	5594	2-240	2-280	2-2700	4	4	3
TOTAL UNKNOWN	641	632	865	88	137	77	3536	3415	4098	2-100	2-200	2-125	3	2.5	2
TOTAL	791	752	1016	197	211	165	7187	5744	9692	2-240	2-280	2-2700	3	3	2

NA=Not applicable

TABLE 4

FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Foods	No. of Outbreaks			Single Cases			Total Incidents						Total Cases					
							Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Meat	181	162	204	28	33	25	209	195	229	21.2	20.2	19.4	1637	924	2179	22.2	15.5	22.1
Marine foods	64	50	56	14	20	11	78	70	67	7.9	7.3	5.7	254	159	258	3.4	2.7	2.6
Poultry	85	90	141	9	10	5	94	100	146	9.5	10.4	12.4	1324	1619	708	17.9	27.2	7.2
Eggs	1	2	3	-	1	1	1	3	4	0.1	0.3	0.3	2	7	107	0.0	0.1	1.1
Dairy foods	48	52	89	23	34	15	71	86	104	7.2	8.9	8.8	357	333	3182	4.8	5.6	32.3
Bakery foods	68	59	73	13	11	8	81	70	81	8.2	7.3	6.9	224	180	223	3.0	3.0	2.3
Infant foods	5	-	1	17	13	15	22	13	16	2.2	1.3	1.4	34	13	17	0.5	0.2	0.2
Confectionery	9	6	20	3	2	2	12	8	22	1.2	0.8	1.9	28	19	53	0.4	0.3	0.5
Vegetables	25	25	36	7	6	12	32	31	48	3.2	3.2	4.1	245	216	115	3.3	3.6	1.2
Fruits	23	24	24	14	14	11	37	38	35	3.7	3.9	3.0	101	73	79	1.4	1.2	0.8
Chinese foods	46	60	59	4	2	8	50	62	67	5.1	6.4	5.7	157	229	275	2.1	3.8	2.8
Salads	23	14	40	6	7	2	29	21	42	2.9	2.2	3.6	185	113	283	2.5	1.9	2.9
Sandviches	30	20	38	12	15	3	42	35	41	4.3	3.6	3.5	604	200	137	8.2	3.4	1.4
Beverages	23	18	22	30	19	33	53	37	55	5.4	3.8	4.7	159	66	85	2.2	1.1	0.9
Miscellaneous Foods	51	34	79	12	15	8	63	49	88	6.4	5.0	7.4	300	389	890	4.1	6.5	9.0
Unknown	109	136	130	5	9	6	114	145	136	11.5	15.2	11.5	1773	1415	1266	24.0	23.8	12.8
TOTAL	791	752	1015	197	211	165	988	963	1181	100.0	100.0	100.0	7384	5955	9857	100.0	100.0	100.0

TABLE 5

MEATS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Meat	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Beef:												
roasts	17	9	29	8.1	4.6	12.7	547	53	1375	33.4	5.7	63.1
steaks	13	9	10	6.2	4.6	4.4	151	79	24	9.2	8.6	1.1
stews	4	5	4	1.9	2.6	1.7	47	30	53	2.9	3.3	2.4
gravy	1	-	-	0.5	-	-	3	-	-	0.2	-	-
pies	-	1	2	-	0.5	0.9	-	4	5	-	0.4	0.2
liver and tongue	1	1	2	0.5	0.5	0.9	1	2	4	0.1	0.2	0.2
processed	8	7	6	3.8	3.6	2.6	23	13	14	2.0	1.4	0.6
other or unspecified	11	10	3	5.3	5.1	1.3	60	50	58	3.1	5.4	2.7
subtotal	**55**	**42**	**56**	**26.3**	**21.5**	**24.5**	**832**	**231**	**1533**	**50.8**	**25.0**	**70.4**
Pork:												
ham	13	18	13	6.2	9.2	5.7	62	122	36	3.8	13.2	1.7
bacon	3	3	3	1.4	1.5	1.3	7	9	7	0.4	1.0	0.3
roasts	1	2	4	0.5	1.0	1.7	150	8	13	9.2	0.9	0.6
chops and spareribs	3	4	5	1.4	2.0	2.2	15	14	14	0.9	1.5	0.6
processed	2	1	-	1.4	0.5	-	4	1	-	0.4	0.1	-
other pork products	3	7	6	1.0	3.6	2.6	7	19	28	0.3	2.1	1.3
subtotal	**25**	**35**	**31**	**12.0**	**17.9**	**13.5**	**245**	**173**	**98**	**15.0**	**18.7**	**4.5**
Veal	9	2	4	4.3	1.0	1.7	29	33	41	1.8	3.6	1.9
Lamb	2	5	-	1.0	2.6	-	4	19	-	0.2	2.1	-
Goat	-	1	-	-	0.5	-	-	4	-	-	0.4	-
Hamburger and ground beef	38	41	48	18.2	21.0	21.0	272	224	147	16.6	24.2	6.7
Wieners, hot dogs and frankfurters	18	18	16	8.6	9.2	7.0	77	47	79	4.7	5.1	3.6
Other sausages	27	25	35	12.9	12.8	15.3	76	57	90	4.6	6.2	4.1
Luncheon meat	10	5	8	4.8	2.6	3.5	28	26	44	1.7	2.8	2.0
Game meat	3	4	10	1.4	2.1	4.4	7	10	19	0.4	1.1	0.9
Other or unspecified	22	17	21	10.5	8.7	9.2	67	100	128	4.1	10.8	5.9
TOTAL	**209**	**195**	**229**	**100.0**	**100.0**	**100.0**	**1637**	**924**	**2179**	**100.0**	**100.0**	**100.0**

TABLE 6

MARINE FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Marine Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Fish:												
salmon, home canned	-	2	2	-	2.9	3.0	-	4	4	-	2.5	1.6
salmon, canned	7	1	6	9.0	1.4	9.0	13	3	9	5.1	1.9	3.5
Salmon, other	4	12	7	5.1	17.1	10.4	13	21	22	5.1	13.2	8.5
tuna	7	4	6	9.0	5.7	9.0	17	6	17	6.7	3.8	6.6
sardines	1	3	2	1.3	4.3	3.0	1	6	3	0.4	3.8	1.2
trout	-	2	1	-	2.9	1.5	-	5	2	-	3.1	0.8
tropical fish	-	1	1	-	1.4	1.5	-	2	3	-	1.3	1.2
herring	1	2	-	1.3	2.9	-	5	3	-	2.0	1.9	-
sole	2	-	3	2.6	-	4.5	6	-	6	2.4	-	2.3
cod	2	-	2	2.6	-	3.0	6	-	6	2.4	-	2.3
halibut	1	1	-	1.3	1.4	-	8	2	-	3.1	1.3	-
haddock	-	1	1	-	1.4	1.5	-	5	7	-	3.1	2.7
other or unspecified	15	14	8	19.2	20.0	11.9	44	32	30	17.3	20.1	11.6
subtotal	**40**	**43**	**39**	**51.3**	**61.4**	**58.2**	**113**	**89**	**109**	**44.5**	**56.0**	**42.2**
Shellfish:												
lobster	3	1	1	3.8	1.4	1.5	14	2	3	5.5	1.3	1.2
clams and clam chowder	5	2	-	6.4	2.9	-	10	8	-	3.9	5.0	-
mussels	3	2	1	3.8	2.9	1.5	13	2	12	5.1	1.3	4.6
shrimp and prawns	4	8	6	5.1	11.4	9.0	26	17	13	10.2	10.7	5.0
squid and octopus	1	1	-	1.3	1.4	-	4	2	-	1.6	1.3	-
crab	4	3	3	5.1	4.3	4.5	8	10	4	3.1	6.3	1.6
oysters	3	3	4	3.8	4.3	6.0	6	6	9	2.4	3.8	3.5
scallops	2	1	2	2.6	1.4	3.0	3	2	4	1.2	1.3	1.6
other or unspecified	6	5	2	7.7	7.1	3.0	15	17	3	5.9	10.7	1.2
subtotal	**31**	**26**	**19**	**39.7**	**37.1**	**28.4**	**99**	**66**	**48**	**39.0**	**41.5**	**18.6**
Fish and shellfish	7	1	9	9.0	1.4	13.4	42	4	101	16.5	2.5	39.2
TOTAL	**78**	**70**	**67**	**100.0**	**100.0**	**100.0**	**254**	**159**	**258**	**100.0**	**100.0**	**100.0**

TABLE 7

POULTRY ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Poultry	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Chicken:												
fried	14	6	21	14.9	6.0	14.4	42	19	71	3.2	1.2	10.0
roast	3	1	3	3.2	1.0	2.0	7	3	7	0.5	0.2	1.0
barbecued	5	6	5	5.3	6.0	3.4	13	78	14	1.0	4.8	2.0
soup	1	2	2	1.1	2.0	1.4	4	12	4	0.3	0.7	0.6
gravy	2	-	1	2.1	-	0.7	57	-	1	4.3	-	0.1
other prepared dishes	5	12	22	5.3	12.0	15.1	105	51	54	7.9	3.2	7.6
processed	-	1	2	-	1.0	1.4	-	3	4	-	0.2	0.6
unspecified	25	40	56	26.6	40.0	38.4	154	148	182	11.6	9.1	25.7
subtotal	**55**	**68**	**112**	**58.5**	**68.0**	**76.7**	**382**	**314**	**337**	**28.8**	**19.4**	**47.6**
Turkey:												
roast	8	8	3	8.5	8.0	2.1	241	166	80	18.2	10.2	11.3
stews	4	-	-	4.3	-	-	159	-	-	12.0	-	-
gravy	2	-	-	2.1	-	-	93	-	-	7.0	-	-
stuffing	3	2	-	3.2	2.0	-	163	24	-	12.3	1.5	-
processed	6	-	4	6.4	-	2.7	226	-	62	17.1	-	8.8
other prepared dishes	1	4	1	1.1	4.0	0.7	2	51	15	0.2	3.2	2.1
soup	1	-	-	1.1	-	-	2	-	-	0.2	-	-
unspecified	12	14	22	12.8	14.0	15.1	49	1044	171	3.7	64.5	24.2
subtotal	**37**	**28**	**30**	**39.4**	**28.0**	**20.6**	**935**	**1285**	**328**	**70.6**	**79.4**	**46.3**
Other:												
chicken and turkey	1	2	1	1.1	2.0	0.7	1	4	36	0.1	0.2	5.1
duck	-	2	1	-	2.0	0.7	-	16	2	-	1.0	0.3
roast goose	1	-	-	1.1	-	-	6	-	-	0.5	-	-
unspecified	-	-	2	-	-	1.4	-	-	5	-	-	0.7
subtotal	**2**	**4**	**4**	**2.1**	**4.0**	**2.7**	**7**	**20**	**43**	**0.6**	**1.2**	**6.1**
TOTAL	**94**	**100**	**146**	**100.0**	**100.0**	**100.0**	**1324**	**1619**	**708**	**100.0**	**100.0**	**100.0**

TABLE 8

EGGS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Eggs	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Prepared dishes	1	-	3	100.0	-	75.0	2	-	105	100.0	-	99.1
Unspecified	-	3	1	-	100.0	25.0	-	7	2	-	100.0	0.9
TOTAL	1	3	4	100.0	100.0	100.0	2	7	107	100.0	100.0	100.0

TABLE 9

DAIRY FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Dairy Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Milk:												
pasteurized	12	19	6	16.9	22.1	5.8	27	48	62	7.6	14.4	2.0
raw	24	30	20	33.8	34.9	19.2	134	160	80	37.5	48.0	2.5
powdered or canned	2	2	1	2.8	2.3	1.0	3	2	13	0.8	0.6	0.4
other	1	-	1	1.4	-	1.0	2	-	48	0.6	-	1.5
total	39	51	28	54.9	59.3	26.9	166	210	203	46.5	63.1	6.4
Cheese:												
cheddar	1	1	17	1.4	1.2	16.4	5	3	2780	1.4	0.9	87.3
other hard cheeses	4	1	5	5.6	1.2	4.8	12	3	12	3.4	0.9	0.4
soft cheeses	-	1	-	-	1.2	-	-	2	-	-	0.6	-
other of unspecified	5	5	26	7.0	5.8	25.0	12	15	108	3.4	4.5	3.4
total	10	8	48	14.1	9.3	46.2	29	23	2900	8.1	6.9	91.1
Cream	1	6	4	1.4	7.0	3.8	1	48	29	0.3	14.4	0.9
Artificial cream	2	-	-	2.8	-	-	6	-	-	1.7	-	-
Ice cream and mousse	5	11	9	7.0	12.8	8.7	11	36	21	3.1	10.8	0.7
Yogurt	3	1	4	4.2	1.2	3.8	6	1	7	1.7	0.3	0.2
Butter	-	-	3	-	-	2.9	-	-	5	-	-	0.2
Popsicles and slush	3	2	2	4.2	2.3	1.9	18	2	2	5.0	0.6	0.1
Parfait and custard	1	1	1	1.4	1.2	1.0	20	2	4	5.6	0.6	0.1
Egg nog and milk drinks	7	6	5	9.9	7.0	4.8	100	11	11	28.0	3.3	0.3
TOTAL	71	86	104	100.0	100.0	100.0	357	333	3182	100.0	100.0	100.0

TABLE 10

BAKERY FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Bakery Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Pizza	26	33	31	32.1	47.1	38.3	83	94	92	37.1	52.2	41.3
Cakes	10	6	9	12.3	8.6	10.0	37	22	31	16.5	12.2	13.9
Pastries	3	1	3	3.7	1.4	3.8	8	2	13	3.6	1.1	5.8
Pies and tarts	8	5	4	9.9	7.1	5.0	21	12	11	9.4	6.7	4.9
Puddings	2	-	1	2.5	-	1.2	4	-	2	1.8	-	0.9
Pasta products	4	13	10	4.9	18.6	12.5	9	28	26	4.0	15.6	11.7
Bread, muffins and pretzels	15	4	2	18.5	5.7	2.5	29	8	4	13.0	4.4	1.8
Doughnuts	2	-	2	2.5	-	2.5	5	-	5	2.2	-	2.2
Pancakes and crepes	-	1	5	-	1.4	7.5	-	1	13	-	0.6	5.8
Cookies	4	2	4	4.9	2.9	5.0	6	2	10	2.7	1.1	4.5
Cereal	3	5	5	3.7	7.1	5.0	11	11	8	4.9	6.1	3.6
Biscuits and crackers	1	-	3	1.2	-	3.8	1	-	3	0.4	-	1.3
Other or unspecified	3	-	2	3.7	-	2.5	10	-	5	4.5	-	2.2
TOTAL	**81**	**70**	**81**	**100.0**	**100.0**	**100.0**	**224**	**180**	**223**	**100.0**	**100.0**	**100.0**

TABLE 11

INFANTS FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Infant Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Canned formula	4	7	-	18.2	53.8	-	6	7	-	17.6	53.8	-
Formula (container not specified)	4	4	14	18.2	30.8	87.5	8	4	14	23.5	30.8	82.4
Cereal products	6	-	-	27.3	-	-	8	-	-	23.5	-	-
Meat or poultry products (in jars)	2	2	2	9.1	15.4	12.5	2	2	3	5.9	15.4	17.6
Fruit	3	-	-	13.6	-	-	7	-	-	20.6	-	-
Vegetables	3	-	-	13.6	-	-	3	-	-	8.8	-	-
TOTAL	**22**	**13**	**16**	**100.0**	**100.0**	**100.0**	**34**	**13**	**17**	**100.0**	**100.0**	**100.0**

TABLE 12

CONFECTIONERY FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Confectionery Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Candy	5	2	9	41.7	25.0	40.9	8	6	19	28.6	31.6	35.8
Candy bars	3	4	4	25.0	50.0	18.2	9	9	11	32.1	47.4	20.8
Licorice and jube jubes	1	-	3	8.3	-	13.6	3	-	10	10.7	-	18.9
Molasses and honey	2	-	2	16.7	-	9.1	5	-	5	17.9	-	9.4
Chewing and bubble gum	1	1	1	8.3	12.5	4.5	3	3	3	10.7	15.8	5.7
Sugar and maple syrup	-	1	2	-	12.5	9.1	-	1	3	-	5.3	5.7
Suckers	-	-	1	-	-	4.5	-	-	2	-	-	3.8
TOTAL	**12**	**8**	**22**	**100.0**	**100.0**	**100.0**	**28**	**19**	**53**	**100.0**	**100.0**	**100.0**

TABLE 13

VEGETABLES AND FRUITS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Vegetables and Fruits	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Vegetables:												
canned and bottled low acid products	2	7	6	2.9	10.1	7.2	5	40	10	1.4	13.8	5.1
canned and bottled acid products	5	2	6	7.2	2.9	7.2	11	3	10	3.2	1.0	5.1
potatoes and potato products	6	3	8	8.7	4.3	9.6	10	70	17	2.9	24.2	8.8
mushrooms	6	5	11	8.7	7.2	13.3	13	10	24	3.8	3.5	12.4
peas and beans	-	4	3	-	5.8	3.6	-	9	22	-	3.1	11.3
greens	1	2	1	1.5	2.9	1.2	115	6	2	33.2	2.1	1.0
soup	5	-	3	7.2	-	3.6	55	-	10	15.9	-	5.1
corn and corn products	3	4	2	4.3	5.8	2.4	28	33	4	8.1	11.4	2.1
other or unspecified	4	4	8	5.8	5.8	9.6	8	45	16	2.3	15.6	8.3
subtotal	**32**	**31**	**48**	**46.4**	**44.9**	**57.8**	**245**	**216**	**115**	**70.8**	**74.7**	**59.3**
Fruits:												
canned or bottled fruit juices	21	18	13	30.4	26.1	15.7	48	33	26	13.9	11.4	13.4
canned or bottled acid fruits	6	3	4	8.7	4.3	4.8	33	3	7	9.5	1.0	3.6
canned or bottled low acid fruits	-	1	1	-	1.5	1.2	-	2	5	-	0.7	2.6
raw fruits	3	2	8	4.3	2.9	9.6	8	5	19	2.3	1.7	9.8
nuts or nut products	4	10	7	5.8	14.5	8.4	6	19	15	1.7	6.6	7.7
jams and marmalade	2	-	-	2.9	-	-	4	-	-	1.2	-	-
other or unspecified	1	4	2	1.5	5.8	2.4	2	11	7	0.6	3.8	3.6
subtotal	**37**	**38**	**35**	**53.6**	**55.1**	**42.2**	**101**	**73**	**79**	**29.2**	**25.3**	**40.7**
TOTAL	**69**	**69**	**83**	**100.0**	**100.0**	**100.0**	**346**	**289**	**194**	**100.0**	**100.0**	**100.0**

TABLE 14

CHINESE FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Chinese Foods	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Fried rice	2	7	10	4.0	11.3	14.9	3	18	25	1.9	7.9	9.1
Egg rolls	2	2	3	4.0	3.2	4.5	5	6	7	3.2	2.6	2.5
chowmein	2	-	2	4.0	-	3.0	5	-	8	3.2	-	2.9
Chop suey	-	1	1	-	1.6	1.5	-	3	1	-	1.3	0.4
soup	-	1	2	-	1.6	3.0	-	2	5	-	0.9	1.8
spare ribs and barbecued pork	1	2	-	2.0	3.2	-	2	4	-	1.3	1.7	-
Beef	-	-	1	-	-	1.5	-	-	4	-	-	1.5
Chicken	3	6	6	6.0	9.7	9.0	15	16	91	9.6	7.0	33.1
Other	3	3	4	6.0	4.8	6.0	5	7	11	3.2	3.1	4.0
Unspecified	37	40	38	74.0	64.5	56.7	122	173	123	77.7	75.5	44.7
TOTAL	50	62	67	100.0	100.0	100.0	157	229	275	100.0	100.0	100.0

TABLE 15

SALADS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Type of Salad	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Potato	4	4	13	13.8	19.0	31.0	69	73	127	37.3	64.6	44.9
Coleslaw and vegetable	5	4	4	17.2	19.0	9.5	14	10	22	7.6	8.8	7.8
Chicken and turkey	2	2	2	6.9	9.5	4.8	35	11	8	18.9	9.7	2.8
Fish and shellfish	2	1	4	6.9	4.8	9.5	5	2	40	2.7	1.8	14.1
Macaroni and noodle	2	2	4	6.9	9.5	9.5	13	3	11	7.0	2.7	3.9
Egg	3	4	2	10.3	19.0	4.8	3	7	4	1.6	6.2	1.4
Meat	1	-	2	3.4	-	4.8	19	-	6	10.3	-	2.1
Multiple ingredients	4	3	5	13.8	14.3	11.9	8	5	40	4.3	4.4	14.1
Other or unspecified	6	1	6	20.7	4.8	14.3	19	2	25	10.3	1.8	8.8
TOTAL	29	21	42	100.0	100.0	100.0	185	113	283	100.0	100.0	100.0

TABLE 16

SANDWICHES ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Type of Sandwiches	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Meat	4	8	8	9.5	22.9	19.5	11	24	29	1.8	12.0	21.2
Chicken or turkey	6	7	11	14.3	20.0	26.8	123	11	28	20.4	5.5	20.4
Fish or shrimp	6	2	-	14.3	5.7	-	45	4	-	7.5	2.0	-
Egg or egg salad	7	3	5	16.7	8.6	12.2	174	12	9	28.8	6.0	6.6
Submarines	3	5	7	7.1	14.3	17.1	4	12	16	0.7	6.0	11.7
Multiple ingredients	6	4	5	14.3	11.4	12.2	182	11	38	30.1	5.5	27.7
Sandwich spread	3	2	4	7.1	5.7	9.8	28	9	11	4.6	4.5	8.0
Other or unspecified	7	4	1	16.7	11.4	2.4	37	117	6	6.1	58.5	4.4
TOTAL	42	35	41	100.0	100.0	100.0	604	200	137	100.0	100.0	100.0

TABLE 17

BEVERAGES ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

Type of Beverage	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Bottled soft drinks	19	1	12	35.8	2.7	21.8	29	1	14	18.2	1.5	16.5
Canned soft drinks	10	3	1	18.9	8.1	1.8	26	3	2	16.4	4.5	2.4
soft drinks (containers not specified)	4	12	19	7.5	32.4	34.6	20	24	37	12.6	36.4	43.5
Bottled beer	9	4	8	17.0	10.8	14.6	10	5	8	6.3	7.6	9.4
Canned beer	2	2	-	3.8	5.4	-	2	2	-	1.2	3.0	-
Beer (containers not specified)	-	6	11	-	16.2	20.0	-	12	16	-	18.2	18.8
Spirits	-	3	-	-	8.1	-	-	6	-	-	9.1	-
Wine	1	2	2	1.9	5.4	3.6	2	4	4	1.2	6.1	4.7
Coffee	1	1	2	1.9	2.7	3.6	2	2	4	1.2	3.0	4.7
Tea	4	3	-	7.5	8.1	-	7	7	-	4.4	10.6	-
Other and unspecified	3	-	-	5.7	-	-	61	-	-	38.4	-	-
TOTAL	53	37	55	100.0	100.0	100.0	159	66	85	100.0	100.0	100.0

TABLE 18

MISCELLANEOUS FOODS ASSOCIATED WITH FOODBORNE INCIDENTS - 1982, 1983, 1984

MISCELLANEOUS FOODS	Incidents						Cases					
	Number			Percentage			Number			Percentage		
	1982	1983	1984	1982	1983	1984	1982	1983	1984	1982	1983	1984
Chili	8	1	3	12.7	2.0	3.4	43	47	8	14.3	12.3	0.9
Fish and chips	1	-	1	1.6	-	1.1	3	-	3	1.0	-	0.3
Spaghetti and meat balls	8	1	2	12.7	2.0	2.3	19	3	3	6.3	0.8	0.3
Other multiple foods	7	8	30	11.1	16.3	34.1	70	163	681	23.3	42.6	76.5
Margarine	2	2	-	3.2	4.1	-	4	3	-	1.3	0.8	-
Soup (Unspecified)	2	-	1	3.2	-	1.1	3	-	2	1.0	-	0.2
Mexican food	5	3	12	7.9	6.1	13.6	11	6	30	3.7	1.6	3.4
Other ethnic Food	2	1	-	3.2	2.0	-	7	7	-	2.3	0.3	-
Snails and escargots	1	-	4	1.6	-	4.6	1	-	10	0.3	-	1.1
Medication-type food	1	13	1	1.6	26.5	1.1	1	22	1	0.3	5.7	0.1
Dressings and dips	8	6	10	12.7	12.3	11.4	31	108	28	10.3	28.2	3.2
Sauces and relishes	12	8	16	19.0	16.3	18.2	85	19	76	28.3	5.0	8.5
Spices and tenderizer	1	1	2	1.6	2.0	2.3	2	2	2	0.7	0.5	0.2
Gravy	4	3	3	6.3	6.1	3.4	19	7	39	6.3	1.8	4.4
Bottled water	-	1	1	-	2.0	1.1	-	1	2	-	0.3	0.2
Other	1	1	2	1.6	2.0	2.3	1	1	5	0.3	0.3	0.6
TOTAL	63	49	88	100.0	100.0	100.0	300	389	890	100.0	100.0	100.0

TABLE 19

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1983

	MEAT									MARINE FOODS				POULTRY				DAIRY FOODS						BAKERY FOODS				
	Beef	Ham and pork	Lamb and veal	Hamburger	Sausages	Luncheon meat	Game meat	Other or unspecified meat	MEATS	Fish	Shellfish	Multiple marine foods or unspecified	MARINE	Chicken	Turkey	Other	POULTRY	Milk	Ice cream	Milk drinks	Cheese	Other	DAIRY	Pizza	Cakes	Pastries	Pies and puddings	Pasta products
MICROBIOLOGICAL																												
Bacillus cereus	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	1	1	-	-	-	2	-	-	-	-	1
Bacillus sp.	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-
Brucella abortus	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-
Campylobacter spp.	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	7	-	-	-	-	7	-	-	-	-	-
Clostridium botulinum	-	-	-	-	-	-	2	1	3	5	-	-	5	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Clostridium perfringens	1	-	1	-	-	-	-	-	2	1	-	-	1	1	1	-	2	-	-	-	-	-	-	-	-	-	-	-
Escherichia coli O157:H7	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Salmonella spp.	2	-	1	-	1	-	1	-	5	1	-	-	1	8	8	-	16	15	-	-	-	-	15	-	-	-	-	-
Shigella flexneri	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Shigella sonnei	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Staphylococcus aureus	1	5	-	-	-	-	-	-	6	1	-	-	1	3	-	-	3	-	-	-	1	1	2	-	1	-	1	-
Streptococcus Group A	-	-	-	-	-	-	-	-	-	1	-	-	1	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-
mold and yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	1	-	-	-
multiple species	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Hepatitis A	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	4	5	2	1	1	-	3	1	17	7	1	-	8	12	11	-	23	25	1	-	1	2	29	-	2	-	1	1
ANIMAL																												
insect infestation	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
ciguatera	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
PLANT																												
algae	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Solanaceae	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
CHEMICAL																												
metal	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
drug	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
rancid compounds	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-
other chemicals	-	-	-	-	-	-	-	-	-	1	1	-	2	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-
extraneous matter	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-
total	-	-	-	-	-	-	-	-	-	1	2	-	3	-	-	-	-	1	-	1	-	1	3	-	-	-	-	-
TOTAL KNOWN	4	5	2	2	1	-	3	1	18	9	3	-	12	12	11	-	23	26	1	1	1	3	32	-	2	-	1	1
TOTAL [illegible]	38	30	5	39	42	5	1	17	177	34	22	2	58	56	17	4	77	26	10	4	7	7	54	33	4	1	4	12
TOTAL	42	35	7	41	43	5	4	18	195	43	25	2	70	68	28	4	100	52	11	5	8	10	86	33	6	1	5	13

TABLE 19

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1983

	Bread and pretzels	Cereals	Other products	TOTAL	Infant formula	Cereal products	Products in jars	TOTAL	Processed low acid products	Processed acid products	Raw fruits	Nuts and nut products	Other vegetable products	Other fruit products	TOTAL	Soft drinks	Alcoholic drinks	Other drinks	TOTAL	Eggs	Confectionary	Chinese foods	Salads	Sandwiches	Dressings, sauces, dips	Multiple foods	Other foods	Unknown foods	TOTAL	
																														MICROBIOLOGICAL
	-	-	-	1	-	-	-	-	-	-	-	-	2	-	2	-	-	-	-	-	-	6	1	-	-	1	-	-	14	Bacillus cereus
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	Bacillus sp.
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	Brucella abortus
	-	-	-	-	-	-	-	-	1	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	2	10	Campylobacter spp.
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	7	Clostridium botulinum
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	1	6	14	Clostridium perfringens
	-	-	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	2	Escherichia coli 0157:H7
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	7	1	1	1	19	69	Salmonella spp.
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	Shigella flexneri
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	Shigella sonnei
	-	-	-	2	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	1	4	1	-	1	-	1	25	Staphylococcus aureus
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	Streptococcus Group A
	-	-	1	2	-	-	-	-	1	1	-	-	-	-	2	2	2	-	4	-	-	-	-	-	-	-	1	-	10	mold and yeast
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	multiple species
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	2	Hepatitis A
	-	-	1	5	-	-	1	1	2	1	-	-	3	-	6	2	2	-	4	1	1	7	5	9	2	3	4	35	140	total
																														ANIMAL
	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	insect infestation
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	ciguatera
	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	total
																														PLANT
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	algae
	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	2	Solanaceae
	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-	1	-	3	total
																														CHEMICAL
	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	2	metal
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	drug
	-	1	-	1	9	-	-	9	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	12	rancid compounds
	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	4	other chemicals
	-	-	-	-	-	-	-	-	-	1	-	-	-	-	1	3	3	-	6	-	-	-	-	1	-	-	1	-	10	extraneous matter
	-	1	-	1	9	-	-	9	-	2	-	1	1	-	4	3	4	-	7	-	-	-	-	1	-	-	1	-	29	total
	-	1	2	7	9	-	1	10	2	3	-	1	5	-	11	5	6	-	11	1	1	7	5	10	2	3	6	35	194	TOTAL KNOWN
	3	4	2	63	2	1	-	3	6	30	2	9	17	4	58	11	11	4	26	2	7	55	17	25	14	6	16	111	369	TOTAL UNKNOWN
	3	5	4	70	11	1	1	13	8	33	2	10	22	4	69	16	17	4	37	3	8	62	22	35	16	9	22	146	563	TOTAL

TABLE 19

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1984

	MEAT									MARINE FOODS				POULTRY				DAIRY FOODS						BAKERY FOODS				
	Beef	Ham and pork	Lamb and veal	Hamburger	Sausages	Luncheon meat	Game meat	Other or unspecified meat	TOTAL	Fish	Shellfish	Multiple marine foods or unspecified	TOTAL	Chicken	Turkey	Other	TOTAL	Milk	Ice cream	Milk drinks	Cheese	Other	TOTAL	Pizza	Cakes	Pastries	Pies and puddings	Pasta products
BACTERIOLOGICAL																												
Bacillus cereus	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-
Bacillus subtilis	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Campylobacter spp.	-	1	-	-	1	-	-	-	2	-	-	-	-	1	-	-	1	12	-	-	-	-	12	-	-	-	-	-
Clostridium botulinum	-	-	-	-	-	-	8	-	8	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Clostridium perfringens	5	-	-	-	-	-	-	1	6	-	-	-	-	2	1	-	3	-	-	-	-	-	-	-	-	-	-	-
Enterobacter cloacae	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Escherichia coli 0157:H7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Salmonella spp.	1	-	-	-	1	-	2	1	5	-	-	1	1	12	6	-	18	4	-	-	2	-	6	-	-	-	-	-
Staphylococcus aureus	2	2	-	-	-	-	-	-	4	1	1	-	2	3	4	-	7	-	-	-	1	-	1	-	-	-	-	-
Streptococcus Group D	-	-	-	-	2	-	-	-	2	-	-	-	-	-	-	1	1	-	-	-	1	-	1	-	-	-	-	-
mold and yeast	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
multiple species	1	-	-	-	-	-	-	-	1	-	-	-	-	1	-	-	1	1	-	-	-	-	1	-	-	-	-	-
total	9	3	-	-	4	1	10	2	29	2	1	1	4	20	11	1	32	17	-	-	4	-	21	-	-	-	-	-
ANIMAL																												
insect infestation	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-
extraneous matter (mouse & worm)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-
PLANT																												
algae	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
CHEMICAL																												
metal	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
solvents	1	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
cleaning solution	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
monosodium glutamate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-
rancid compounds	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-
other chemicals	-	-	-	-	1	-	-	-	1	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
extraneous matter	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	1	-	-	-
total	1	-	-	-	1	-	-	-	2	1	-	-	1	-	-	-	-	-	-	-	-	1	1	1	2	-	-	-
TOTAL KNOWN	10	3	-	-	5	1	10	2	31	3	1	1	5	20	11	1	32	17	-	-	4	1	23	1	2	-	-	-
TOTAL UNKNOWN	46	28	4	48	46	7	-	19	198	56	18	9	83	91	19	4	114	11	9	5	42	15	81	30	7	3	5	10
TOTAL	56	31	4	48	51	8	10	21	229	59	19	10	88	111	30	5	146	28	9	5	46	16	104	31	9	3	5	10

TABLE 19

FOOD ASSOCIATED WITH FOODBORNE INCIDENTS BY SPECIFIC ETIOLOGY IN 1984

Bread and pretzels	Cereals	Other products	TOTAL	Infant formula	Cereal products	Products in jars	TOTAL	Processed low acid products	Processed acid products	Raw fruits	Nuts and nut products	Other vegetable products	Other fruit products	TOTAL	Soft drinks	Alcoholic drinks	Other drinks	TOTAL	Eggs	Confectionary	Chinese foods	Salads	Sandwiches	Dressings, sauces, dips	Multiple foods	Other foods	Unknown foods	TOTAL	
																													MICROBIOLOGICAL
-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	10	-	-	1	-	1	-	14	*Bacillus cereus*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	1	*Bacillus subtilis*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	-	1	19	*Campylobacter* spp.
-	-	-	-	-	-	-	-	1	-	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	10	*Clostridium botulinum*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	2	7	20	*Clostridium perfringens*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	*Enterobacter cloacae*
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	*Escherichia coli* 0157:H7
-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	1	-	1	1	2	1	2	-	17	56	*Salmonella* spp.
-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	1	5	2	-	2	1	5	31	*Staphylococcus aureus*
-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	-	-	1	-	-	-	-	-	-	-	-	6	*Streptococcus* Group D
-	-	1	1	-	-	-	-	-	3	-	-	-	-	3	7	3	-	10	-	-	-	-	-	-	-	-	-	15	mold and yeast
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	4	multiple species
-	-	1	1	1	-	-	1	1	3	-	1	2	-	7	7	3	-	10	2	1	13	6	4	3	7	4	33	178	total
																													ANIMAL
-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	2	insect infestation
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	2	-	3	-	-	-	-	-	-	-	-	-	3	extraneous matter (mouse & worm)
-	-	-	-	-	-	-	-	-	-	1	-	-	-	1	1	2	-	3	-	-	-	-	-	-	-	-	-	5	total
																													PLANT
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	1	algae
																													CHEMICAL
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	1	-	-	-	-	-	-	-	-	-	1	metal
-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	2	-	-	2	-	-	-	-	-	-	-	-	-	4	solvents
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	-	-	1	-	-	-	-	-	-	-	-	-	1	cleaning solution
-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	-	-	-	-	-	-	3	monosodium glutamate
-	-	-	1	6	-	-	6	1	-	-	-	2	-	3	-	-	-	-	-	1	-	-	-	-	-	1	-	12	rancid compounds
-	1	-	1	-	-	-	-	-	-	1	-	-	-	1	1	-	-	1	-	1	-	-	-	-	-	1	-	7	other chemicals
-	-	2	3	1	-	-	1	1	2	-	-	3	-	6	5	9	-	14	-	1	1	-	-	-	-	-	-	27	extraneous matter
-	1	3	7	7	-	-	7	2	2	1	-	5	-	10	9	10	-	19	-	3	3	-	-	-	-	2	-	55	total
-	1	4	8	8	-	-	8	3	5	2	1	7	-	18	18	15	-	33	2	4	16	6	4	3	7	6	33	239	TOTAL [illegible]
2	4	11	73	6	1	1	8	4	17	6	6	38	4	65	14	6	2	22	2	18	51	56	37	27	26	19	101	942	TOTAL [illegible]
2	5	15	81	14	1	1	16	7	22	8	7	35	4	83	32	21	2	55	4	22	67	62	41	30	33	25	134	1181	TOTAL

TABLE 20a

PLACES OF ACQUISITION OF FOOD BY SPECIFIC ETIOLOGY - 1983

Etiology	Foodservice Establishments		Retail Food Establishments		Homes		Farms and Dairies		Other		Unknown		Total	
MICROBIOLOGICAL	I	C	I	C	I	C	I	C	I	C	I	C	I	C
Bacillus cereus	10	124	2	2	1	25	-	-	-	-	1	1	14	152
Bacillus sp.	-	-	1	2	-	-	-	-	-	-	-	-	1	2
Bacillus abortus	-	-	-	-	-	-	1	1	-	-	-	-	1	1
Campylobacter spp.	2	95	-	-	1	7	5	19	1	12	1	2	10	135
Clostridium botulinum	-	-	-	-	7	11	-	-	-	-	-	-	7	11
Clostridium perfringens	10	242	-	-	3	6	-	-	1	56	-	-	14	304
Escherichia coli 0157:H7	1	4	-	-	-	-	-	-	-	-	1	19	2	23
Salmonella spp.	23	1071	9	52	15	39	10	22	6	138	6	21	69	1343
Shigella flexneri	-	-	-	-	-	-	-	-	1	1	-	-	1	1
Shigella sonnei	-	-	-	-	-	-	-	-	1	38	-	-	1	38
Staphylococcus aureus	13	135	3	6	7	38	-	-	-	-	2	3	25	182
Streptococcus Group A	1	30	1	2	-	-	-	-	-	-	-	-	2	32
mold and yeast	-	-	9	13	-	-	-	-	1	1	-	-	10	14
multiple bacterial species	1	52	-	-	-	-	-	-	-	-	-	-	1	52
Hepatitis A	1	3	-	-	-	-	-	-	1	4	-	-	2	7
total	62	1756	25	77	54	126	16	42	12	250	11	46	160	2297

ANIMAL														
insect infestation	-	-	1	1	-	-	-	-	-	-	-	-	1	1
ciguatera	-	-	-	-	1	2	-	-	-	-	-	-	1	2
total	-	-	1	1	1	2	-	-	-	-	-	-	2	3
PLANT														
algae	-	-	1	4	-	-	-	-	-	-	-	-	1	4
Solanaceae	1	61	-	-	1	2	-	-	-	-	-	-	2	63
total	1	61	1	4	1	2	-	-	-	-	-	-	3	67
CHEMICAL														
metal	-	-	2	2	-	-	-	-	-	-	-	-	2	2
drug	-	-	-	-	-	-	-	-	-	-	1	1	1	1
rancid compound	-	-	12	12	-	-	-	-	-	-	-	-	12	12
other chemicals	-	-	3	3	-	-	-	-	-	-	1	3	4	6
extraneous matter	1	1	8	13	-	-	-	-	-	-	1	1	10	15
total	1	1	25	30	-	-	-	-	-	-	3	5	29	36
TOTAL KNOWN	64	1818	52	112	56	130	16	42	12	250	14	51	194	2403
TOTAL UNKNOWN	348	2046	224	531	152	530	4	16	20	124	21	305	769	3552
TOTAL	412	3864	276	643	188	660	20	58	32	374	35	356	963	5955
PERCENTAGE	42.8	64.9	28.7	10.8	19.5	11.1	2.1	1.0	3.3	6.3	3.6	6.0	100.0	100.0

I=Incidents
C=Cases

TABLE 20b

PLACES OF ACQUISITION OF FOOD BY SPECIFIC ETIOLOGY - 1984

Etiology	Foodservice Establishments		Retail Food Establishments		Homes		Farms and Dairies		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL														
Bacillus cereus	9	25	1	2	3	14	-	-	-	-	1	2	14	43
Bacillus subtilis	-	-	1	2	-	-	-	-	-	-	-	-	1	2
Campylobacter spp.	5	376	-	-	3	6	11	56	-	-	-	-	19	438
Clostridium botulinium	-	-	-	-	10	17	-	-	-	-	-	-	10	17
Escherichia coli 0157:H7	1	7	-	-	-	-	-	-	-	-	-	-	1	7
Clostridium perfringens	14	876	1	3	1	2	-	-	-	-	4	7	20	888
Enterobacter	1	16	-	-	-	-	-	-	-	-	-	-	1	16
Salmonella spp.	29	482	3	2708	11	49	4	11	3	408	6	33	56	3691
Staphylococcus aureus	16	251	3	17	9	147	-	-	-	-	3	4	31	419
Streptococcus Group D	-	-	-	-	1	1	1	2	1	2	3	5	6	10
Yersinia enterocolitica	-	-	-	-	-	-	-	-	-	-	-	-	-	-
mold and yeast	-	-	15	20	-	-	-	-	-	-	-	-	15	20
multiple species	-	-	-	-	2	28	1	1	-	-	1	12	4	41
total	75	2033	24	2752	40	264	17	70	4	410	18	63	178	5592

ANIMAL														
insect infestation	-	-	2	3	-	-	-	-	-	-	-	-	2	3
extraneous matter	2	2	1	1	-	-	-	-	-	-	-	-	3	3
total	2	2	3	4	-	-	-	-	-	-	-	-	5	6
PLANT														
algae	-	-	1	2	-	-	-	-	-	-	-	-	1	2
CHEMICAL														
metal	-	-	-	-	1	2	-	-	-	-	-	-	1	2
solvents	1	1	3	4	-	-	-	-	-	-	-	-	4	5
cleaning solution	-	-	1	1	-	-	-	-	-	-	-	-	1	1
monosodium glutamate	3	7	-	-	-	-	-	-	-	-	-	-	3	7
rancid compound	1	5	11	19	-	-	-	-	-	-	-	-	12	24
other chemicals	1	1	5	7	-	-	-	-	1	3	-	-	7	11
extraneous matter	1	1	26	31	-	-	-	-	-	-	-	-	27	32
total	7	15	46	62	1	2	-	-	1	3	-	-	55	82
TOTAL KNOWN	84	2050	74	2820	41	266	17	70	5	413	18	63	239	5682
TOTAL UNKNOWN	433	2641	246	673	100	623	2	6	23	73	38	159	942	4175
TOTAL	517	4691	320	3493	141	889	19	76	28	486	56	222	1181	9857
PERCENTAGE	43.8	47.6	27.1	35.4	20.4	9.0	1.6	0.8	2.4	4.9	4.7	2.3	100.0	100.0

I=Incidents
C=Cases

TABLE 21a

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS ACQUIRED BY SPECIFIC ETIOLOGY - 1983

Etiology	Restaurant and Hotels		Fast Food Facilities		Institutions		Weddings and Other catered Events		Schools, Universities, Colleges		Cafeterias		Churches and Clubs		Organized Recreation		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																				
Bacillus cereus	7	16	1	1	1	68	1	39	-	-	-	-	-	-	-	-	-	-	10	124
Campylobacter spp.	-	-	-	-	1	15	-	-	-	-	-	-	-	-	1	80	-	-	2	95
Clostridium perfringens	4	8	-	-	5	229	1	5	-	-	-	-	-	-	-	-	-	-	10	242
Escherichia coli 0157:H7	-	-	1	4	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	4
Salmonella spp.	7	245	2	8	8	197	4	551	-	-	-	-	1	10	1	60	-	-	23	1071
Staphylococcus aureus	4	11	3	3	2	34	2	67	-	-	-	-	1	10	1	10	-	-	13	135
Streptococcus Group A	-	-	-	-	-	-	1	30	-	-	-	-	-	-	-	-	-	-	1	30
yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
multiple bacterial species	-	-	-	-	1	52	-	-	-	-	-	-	-	-	-	-	-	-	1	52
Hepatitis A	-	-	-	-	-	-	-	-	1	3	-	-	-	-	-	-	-	-	1	3
total	22	280	7	16	18	595	9	692	1	3	-	-	2	20	3	150	-	-	62	1756
PLANT																				
solanaceae	-	-	-	-	-	-	-	-	1	61	-	-	-	-	-	-	-	-	1	61
CHEMICAL																				
extraneous matter	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
TOTAL KNOWN	23	281	7	16	18	595	9	692	2	64	-	-	2	20	3	150	-	-	64	1818
TOTAL UNKNOWN	230	1067	73	251	15	212	6	147	3	26	6	34	6	105	3	59	6	145	348	2046
TOTAL	253	1348	80	267	33	807	15	839	5	90	6	34	8	125	6	209	6	145	412	3864
PERCENTAGE	61.4	34.9	19.4	6.9	8.0	20.9	3.6	21.7	1.2	2.3	1.5	0.9	1.9	3.2	1.5	5.4	1.5	3.7	100.0	100.0

I=Incidents
C=Cases

TABLE 21b

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS ACQUIRED BY SPECIFIC ETIOLOGY - 1984

Etiology	Restaurant and Hotels		Fast Food Facilities		Institutions		Weddings and Other catered Events		Day care Schools, Universities, Colleges		Cafeterias		Churches and Clubs		Organized Recreation		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																				
Bacillus cereus	8	24	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	9	25
Campylobacter spp.	3	9	-	-	-	-	-	-	1	337	-	-	-	-	1	30	-	-	5	376
Clostridium perfringens	5	17	1	1	2	84	2	55	-	-	1	696	3	23	-	-	-	-	14	876
Escherichia coli 0157:H7	-	-	-	-	1	7	-	-	-	-	-	-	-	-	-	-	-	-	1	7
Enterobacter cloacae	1	16	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	16
Salmonella spp.	18	261	2	21	3	134	4	43	-	-	1	21	1	2	-	-	-	-	29	482
Staphylococcus aureus	7	17	2	7	3	136	1	20	-	-	1	40	1	10	1	21	-	-	16	251
yeast	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
multiple species	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
total	42	344	6	30	9	361	7	118	1	337	3	757	5	35	2	51	-	-	75	2053
ANIMAL																				
extraneous matter	2	2	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	2	2
CHEMICAL																				
solvents	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	1
monosodium glutamate	3	7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	7
rancid compounds	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	-	-	1	1
other chemicals	-	-	-	-	1	5	-	-	-	-	-	-	-	-	-	-	-	-	1	5
extraneous matter	1	1	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1
total	4	8	-	-	2	6	-	-	-	-	-	-	-	-	-	-	1	1	7	15
TOTAL KNOWN	48	356	6	30	11	367	7	118	1	337	3	757	5	35	2	51	1	1	84	2050
TOTAL UNKNOWN	248	970	101	304	30	521	22	242	8	236	7	41	4	205	6	68	7	54	433	2641
TOTAL	296	1324	107	334	41	888	29	360	9	573	10	798	9	240	8	119	8	55	517	4691
PERCENTAGE	57.3	28.2	20.7	7.1	7.9	18.9	5.6	7.7	1.7	12.2	1.9	17.0	1.7	5.1	1.6	2.5	1.6	1.2	100.0	100.0

I=Incidents
C=Cases

TABLE 22a

PLACES WHERE FOOD MISHANDLED BY SPECIFIC ETIOLOGY - 1983

Etiology	Food service Establishments		Homes		Food processing Establishments		Retail food Establishments		Farms and Dairies		Delicatessens		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																		
Bacillus cereus	10	124	-	-	1	1	-	-	-	-	-	-	-	-	3	27	14	152
Bacillus sp.	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	2	1	2
Bacillus abortus	-	-	-	-	-	-	-	-	1	1	-	-	-	-	-	-	1	1
Campylobacter spp.	1	80	1	7	-	-	-	-	5	19	-	-	1	12	2	17	10	135
Campylobacter freundii	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Clostridium botulinum	-	-	7	11	-	-	-	-	-	-	-	-	-	-	-	-	7	11
Clostridium perfringens	6	115	1	1	-	-	-	-	-	-	-	-	-	-	7	188	14	304
Escherichia coli 0157:H7	1	4	-	-	-	-	-	-	-	-	-	-	-	-	1	19	2	23
Salmonella spp.	23	938	21	75	1	1	2	18	9	17	2	22	2	240	9	34	69	1343
Shigella flexneri	-	-	-	-	-	-	-	-	-	-	-	-	1	1	-	-	1	1
Shigella sonnei	-	-	-	-	-	-	-	-	-	-	-	-	1	38	-	-	1	38
Staphylococcus aureus	12	134	9	43	1	1	-	-	-	-	-	-	-	-	3	4	25	182
Streptococcus Group A	1	30	1	2	-	-	-	-	-	-	-	-	-	-	-	-	2	32
mold and yeast	-	-	1	3	5	6	2	3	-	-	-	-	-	-	2	2	10	14
multiple species	1	52	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	52
Hepatitis A	1	3	-	-	-	-	-	-	-	-	-	-	1	4	-	-	2	7
total	56	1480	41	140	8	9	4	21	15	37	2	22	6	295	28	293	160	2297

ANIMAL																				
insect infestation	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	1		
ciguatera	-	-	1	2	-	-	-	-	-	-	-	-	-	-	-	-	1	2		
total	-	-	1	2	-	-	-	-	-	-	-	-	-	-	1	1	2	3		
PLANT																				
algae	-	-	-	-	1	4	-	-	-	-	-	-	-	-	-	-	1	4		
Solanaceae	-	-	1	2	-	-	-	-	1	61	-	-	-	-	-	-	2	63		
total	-	-	1	2	1	4	-	-	1	61	-	-	-	-	-	-	3	67		
CHEMICAL																				
metal	-	-	1	1	-	-	-	-	-	-	-	-	-	-	1	1	2	2		
drug	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	1		
rancid compounds	-	-	-	-	7	7	2	2	-	-	-	-	-	-	3	3	12	12		
other chemicals	-	-	-	-	3	5	-	-	-	-	-	-	-	-	1	1	4	6		
extraneous matter	-	-	-	-	9	14	-	-	-	-	-	-	-	-	1	1	10	15		
total	-	-	1	1	19	26	2	2	-	-	-	-	-	-	7	7	29	36		
TOTAL KNOWN	56	1480	44	145	28	39	6	23	16	98	2	22	6	295	36	301	194	2403		
TOTAL UNKNOWN	313	2008	199	624	29	50	16	39	3	7	4	11	11	86	194	727	769	3552		
TOTAL	369	3488	243	769	57	89	22	62	19	105	6	33	17	381	230	1028	963	5955		
PERCENTAGE	38.3	58.6	25.2	12.9	5.9	1.5	2.3	1.0	2.0	1.8	0.6	0.6	1.7	6.4	23.9	17.3	100.0	100.0		

I=Incidents
C=Cases

TABLE 22b

PLACES WHERE FOOD MISHANDLED BY SPECIFIC ETIOLOGY - 1984

Etiology	Food service Establishments		Homes		Food processing Establishments		Retail food Establishments		Farms and Dairies		Delicatessens		Other		Unknown		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																		
Bacillus cereus	8	24	3	14	-	-	-	-	-	-	-	-	-	-	3	5	14	43
Bacillus subtilis	-	-	-	-	1	2	-	-	-	-	-	-	-	-	-	-	1	2
Campylobacter spp.	5	376	2	5	-	-	-	-	11	56	-	-	-	-	1	1	19	438
Clostridium botulinum	-	-	10	17	-	-	-	-	-	-	-	-	-	-	-	-	10	17
Clostridium perfringens	14	876	-	-	-	-	-	-	-	-	-	-	-	-	6	12	20	888
Enterobacter cloacae	1	16	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	16
Escherichia coli 0157:H7	1	7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	7
Salmonella spp.	29	880	13	54	2	2706	1	3	3	8	-	-	-	-	7	38	56	3691
Staphylococcus aureus	16	251	8	127	1	15	-	-	-	-	-	-	1	20	5	6	31	419
Streptococcus Group D	-	-	3	5	-	-	-	-	-	-	-	-	-	-	3	5	6	10
mold and yeast	-	-	-	-	10	14	3	4	-	-	-	-	-	-	2	2	15	20
multiple species	1	2	1	3	-	-	-	-	1	1	-	-	-	-	2	37	4	41
total	75	2432	40	225	14	2737	4	7	15	65	-	-	1	20	29	106	178	5592

ANIMAL																			
insect infestation	-	-	-	-	1	2	1	1	-	-	-	-	-	-	-	-	2	3
extraneous matter (worms & mice)	-	-	-	-	3	3	-	-	-	-	-	-	-	-	-	-	3	3
total	-	-	-	-	4	5	1	1	-	-	-	-	-	-	-	-	5	6
PLANT																			
algae	-	-	-	-	1	2	-	-	-	-	-	-	-	-	-	-	1	2
CHEMICAL																			
metal	-	-	1	2	-	-	-	-	-	-	-	-	-	-	-	-	1	2
solvents	-	-	-	-	3	4	-	-	-	-	-	-	-	-	1	1	4	5
cleaning solution	-	-	-	-	1	1	-	-	-	-	-	-	-	-	-	-	1	1
monosodium glutamate	3	7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	7
rancid compounds	-	-	2	6	-	-	4	4	-	-	-	-	-	-	6	14	12	24
other chemicals	-	-	-	-	5	7	1	2	-	-	-	-	-	-	1	2	7	11
extraneous matter	-	-	-	-	25	30	-	-	-	-	-	-	-	-	2	2	27	32
total	3	7	3	8	34	42	5	6	-	-	-	-	-	-	10	19	55	82
TOTAL KNOWN	78	2439	43	233	53	2786	10	14	15	65	-	-	1	20	39	125	239	5682
TOTAL UNKNOWN	357	2102	200	596	32	73	27	106	1	2	6	17	5	51	314	1228	945	4175
TOTAL	435	4541	243	829	85	2859	37	120	16	67	6	17	6	71	353	1353	1181	9857
PERCENTAGE	36.9	46.1	20.5	8.4	7.2	29.0	3.1	1.2	1.4	0.7	0.5	0.2	0.5	0.7	29.9	13.7	100.0	100.0

I=Incidents
C=Cases

TABLE 23a

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS MISHANDLED BY SPECIFIC ETIOLOGY - 1983

Etiology	Restaurants and hotels		Fast food facilities		Institutions		Caterers		Home catering		Churches and clubs		Cafeterias		Camps		Universities, Colleges		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																						
Bacillus cereus	7	16	1	1	1	68	1	39	-	-	-	-	-	-	-	-	-	-	-	-	10	124
Campylobacter spp.	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	80	-	-	-	-	1	80
Clostridium perfringens	4	8	-	-	2	107	-	-	-	-	-	-	-	-	-	-	-	-	-	-	6	115
Escherichia coli 0157:H7	-	-	1	4	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	4
Salmonella spp.	8	255	1	4	6	178	4	386	2	45	1	10	-	-	1	60	-	-	-	-	23	938
Staphylococcus aureus	4	11	2	2	1	7	1	62	2	32	1	10	-	-	1	10	-	-	-	-	12	134
Streptococcus Group A	-	-	-	-	-	-	1	30	-	-	-	-	-	-	-	-	-	-	-	-	1	30
multiple bacterial species	-	-	-	-	1	52	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	52
Hepatitis A	-	-	-	-	1	3	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	3
TOTAL KNOWN	23	290	5	11	12	415	7	517	4	77	2	20	-	-	3	150	-	-	-	-	56	1480
TOTAL UNKNOWN	219	1048	47	144	15	216	8	286	-	-	4	32	8	41	3	59	-	-	9	182	313	2008
TOTAL	242	1338	52	155	27	631	15	803	4	77	6	52	8	41	6	209	-	-	9	182	369	3488
PERCENTAGE	65.6	38.4	14.1	4.5	7.3	18.1	4.1	23.0	1.1	2.2	1.6	1.5	2.1	1.2	1.6	6.0	-	-	2.4	5.2	100.0	100.0

I=Incidents
C=Cases

TABLE 23b

TYPE OF FOODSERVICE ESTABLISHMENT WHERE FOOD WAS MISHANDLED BY SPECIFIC ETIOLOGY - 1984

Etiology	Restaurants and hotels		Fast food facilities		Institutions		Caterers		Home catering		Churches and clubs		Cafeterias		Camps		Universities, Colleges		Other		Total	
	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C	I	C
MICROBIOLOGICAL																						
Bacillus cereus	8	24	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	8	24
Campylobacter spp.	3	9	-	-	-	-	-	-	-	-	-	-	-	-	1	30	1	337	-	-	5	376
Clostridium perfringens	5	17	1	1	2	84	2	55	-	-	3	23	1	696	-	-	-	-	-	-	14	876
Enterobacter cloacae	1	16	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	16
Escherichia coli 0157:H7	-	-	-	-	1	7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1	7
Salmonella spp.	18	261	2	21	3	134	5	443	-	-	-	-	1	21	-	-	-	-	-	-	29	880
Staphylococcus aureus	7	17	2	7	3	136	1	20	1	10	-	-	1	40	1	21	-	-	-	-	16	251
multiple species	-	-	-	-	-	-	-	-	-	-	1	2	-	-	-	-	-	-	-	-	1	2
total	42	344	5	29	9	361	8	518	1	10	4	25	3	757	2	51	1	337	-	-	75	2432
CHEMICAL																						
monosodium glutamate	3	7	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3	7
TOTAL KNOWN	45	351	5	29	9	361	8	518	1	10	4	25	3	757	2	51	1	337	-	-	78	2439
TOTAL UNKNOWN	227	854	61	155	26	523	15	150	6	230	3	40	6	39	4	39	1	15	8	57	357	2102
TOTAL	272	1205	66	184	35	884	23	668	7	240	7	65	9	796	6	90	2	352	8	57	435	4541
PERCENTAGE	62.7	26.6	15.2	4.1	8.1	19.5	5.1	14.7	1.6	5.3	1.6	1.4	2.1	17.5	1.4	2.0	0.5	7.8	1.8	1.2	100.0	100.0

I=Incidents
C=Cases

TABLE 24a

INCIDENTS OF FOODBORNE ILLNESS CAUSED BY MISHANDLING OF FOOD BY FOOD PROCESSING ESTABLISHMENT - 1983

Incident Number	Etiological Agent	Vehicle	Number of	
			Incidents	Cases
3.	Bacillus cereus	evaporated milk	1	1
73.	Salmonella napoli	chocolate bar	1	1
140.	Staphylococcus aureus	cottage cheese	1	1
148.	mold, undefined	bottled water	1	1
151.	mold, undefined	cola	1	1
153.	mold, undefined	apple juice, canned	1	2
155.	yeast, undefined	canned beer	1	1
156.	yeast, undefined	bottled beer	1	1
163.	algae, undefined	Spirulina tablets	1	4
169.	rancid compound, undefined	infant formula	1	1
170.	rancid compound, undefined	peanut butter	1	1
173,175,176,178.	rancid compound, undefined	infant formula, canned	4	4
177.	rancid compound, undefined	infant formula, powder	1	1
181.	chemicals, undefined	vegetable oil	1	3
182.	ammonia	tuna	1	1
184.	calcium chloride	popsicle	1	1
185.	extraneous matter	cola,canned	1	1
186,189.	extraneous matter	bottled beer	2	2
187.	extraneous matter	fish sandwiches	1	1
188.	extraneous matter	2% milk	1	4
190.	extraneous matter	cola	1	1
191.	extraneous matter	red wine	1	2
192.	extraneous matter	pickles, bottled	1	1
193.	extraneous matter	margarine	1	2
293.	probably bacterial	creamed corn, canned	1	3
351.	probably bacterial	submarine sandwich	1	4
404.	probably bacterial	infant food (strained beef and farina)	1	1
414.	probably bacterial	pork with beans, hot dogs	1	6
432.	probably mold	lemon-lime soft drink	1	1
434.	probably mold	beer	1	1
436.	probably yeast	brown sugar	1	1
437.	probably yeast	ginger ale	1	1
438.	probably yeast	unsweetened fresh orange juice	1	1
441.	probably bacterial or yeast	orange drink, canned	1	1
443.	probably bacterial or yeast	apple juice	1	1
444.	probably mold or yeast	infant formula, canned	1	1
452.	probably mercury	mussels in sauce	1	1
453.	probably metal	canned apricots	1	1
454.	probably metal	infant formula	1	1
455.	probably metal	canned blueberries	1	1
484.	probably chemical	herbal capsule	1	1
485.	probably calcium chloride	popsicle	1	1
486.	probably allergen	ham	1	1
488.	probably chemical	cola	1	4
489.	probably chemical	rolls or cheese buns	1	2
492.	probably chemical	soft drinks	1	2
493.	probably chemical	beer	1	1
495,497.	probably chemical	2% milk	2	3
515.	unknown	fruit cocktail, canned	1	3
673.	unknown	liver pate	1	3
742.	unknown	orange juice	1	2
929.	unknown	herring, canned	1	1
TOTAL			57	89

TABLE 24b

INCIDENTS OF FOODBORNE ILLNESS CAUSED BY MISHANDLING OF FOOD BY FOOD PROCESSING ESTABLISHMENT - 1984

Incident Number	Etiological Agent	Vehicle	Number of Incidents	Number of Cases
15.	Bacillus subtilis	chocolate bar	1	2
88.	Salmonella typhimurium	cheddar cheese	1	2700
94.	Salmonella typhimurium	chicken pie	1	6
135.	Staphylococcus aureus	cheese curds	1	15
162.	mold, undefined	beer	1	1
163,164.	mold, undefined	apple juice	2	4
165,170.	mold, undefined	bottled cola	2	3
166.	mold, undefined	bottled ginger ale	1	1
168.	mold, undefined	head cheese	1	1
171.	yeast, undefined	apple juice	1	1
173.	yeast, undefined	bottled beer	1	1
174.	mold and yeast, undefined	doughnuts	1	2
179.	insects	yogurt	1	2
181.	worm	beer	1	1
182.	mouse	bottled beer	1	1
183.	mouse	bottled cola	1	1
184.	algae, undefined	soft drinks	1	2
187.	kerosene	corned beef	1	1
188.	oil	caramel coated cookies	1	2
189.	solvents, undefined	bottled soft drink	1	1
205.	citrate of magnesium	citrate of magnesium	1	1
206.	disinfectant	soft drinks	1	1
208.	hydrogen peroxide	cream	1	3
209.	sodium chloride	wieners	1	1
210.	cyanide	chocolate bar	1	3
211.	other chemicals	ginger ale	1	1
212.	sodium salt	breakfast cereal	1	1
214.	extraneous matter, undefined	spinach, canned	1	1
215.	extraneous matter, undefined	pale ale	1	1
216,234.	extraneous matter, undefined	bottled beer	2	2
217.	extraneous matter, undefined	infant formula	1	1
218.	screw	sesame snaps	1	1
220.	extraneous matter, undefined	bottled soft drink	1	1
222.	paper	bottled beer	1	1
223,226.	extraneous matter, undefined	soft drinks	2	3
224.	metal fragments	chocolate candies	1	1
225.	cellulose fibres	beer	1	1
227.	wood	pea soup	1	2
228.	paper	beer	1	1
229.	extraneous matter	bottled soft drink	1	1
230.	burnt food	white cake	1	1
231.	starch-like material	bottled cola	1	1
232.	extraneous matter, undefined	beer	1	1
233.	glass	apple juice	1	1
235.	metal fragments(bottle cap)	bottled beer	1	1
236.	extraneous matter, undefined	graham crackers	1	1
237.	metal fragments(bottle cap)	beer	1	1
238.	metal fragments	potato	1	2
239.	burnt food	corn chips	1	1
258,268.	probably bacterial	mushrooms, canned	2	6
265.	probably bacterial	sardines	1	2
298.	probably bacterial	strawberry dessert	1	2
345.	probably bacterial	ham	1	1
454.	probably bacterial	salmon	1	1
514.	probably yeast	lemon juice	1	3
518.	probably mold or yeast	raisin bread	1	2
520.	probably bacterial or yeast	cream soda	1	1
525.	probably tin	peaches in pear juice	1	2
531.	probably metal	tomatoes, canned	1	1
532.	probably metal	sardines	1	1
533.	probably iron	salt substitute	1	1
534.	probably allergen	raspberry yogurt drink	1	1
546.	probably chemical	orange juice	1	2
550.	probably chemical	candies	1	2
551.	probably brine	chocolate popsicle	1	1
553.	probably sodium hydroxide	bottled soft drink	1	1
555.	probably sodium hydroxide	bottled beer	1	1
621.	unknown	chicken	1	4
624.	unknown	wheat germ	1	2
650.	unknown	tuna, undefined	1	7
668.	unknown	flour	1	3
692.	unknown	soft drinks	1	3
710.	unknown	orange drink	1	4
761.	unknown	grape drink	1	1
800.	unknown	ham	1	2
882.	unknown	cheddar cheese	1	2
979.	unknown	crab meat, canned	1	2
1070.	unknown	peas, canned	1	2
1107.	unknown	processed cheese	1	2
1146.	unknown	pastries	1	8
TOTAL			85	2859

TABLE 25

FOODBORNE INCIDENTS BY MONTH OF ONSET - 1983, 1984

Etiology	January		February		March		April		May		June		July		August		September		October		November		December		Total	
	83	84	83	84	83	84	83	84	83	84	83	84	83	84	83	84	83	84	83	84	83	84	83	84	83	84
Microbiological	6	17	10	7	12	8	12	9	16	16	19	18	11	26	15	19	19	19	16	15	9	13	15	11	160	178
Parasitic	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Animal	1	-	-	-	-	-	1	-	-	1	-	2	-	-	-	-	-	1	-	-	-	1	-	-	2	5
Plant	-	-	-	-	1	-	-	-	-	-	-	-	-	-	-	-	-	-	1	1	1	-	-	-	3	1
Chemical	2	10	4	3	2	6	3	3	1	3	2	1	3	5	5	4	1	3	3	4	3	2	-	9	29	55
known total	9	27	14	10	15	14	16	12	17	20	21	21	14	31	20	23	20	23	20	20	13	16	15	20	194	239
Unknown																										
probably microbiological	15	15	24	22	19	16	21	16	19	20	24	26	24	46	26	27	31	28	23	33	15	24	12	9	253	282
probably plant, animal or chemical	2	3	4	4	4	4	6	3	3	2	10	5	3	5	4	2	4	1	5	1	2	5	3	2	51	37
other	40	64	44	41	38	54	36	56	37	52	31	49	26	70	32	50	35	37	41	53	54	56	51	41	465	623
unknown total	57	82	72	67	61	74	63	75	59	74	65	80	53	121	62	79	70	66	69	87	71	85	67	52	769	942
TOTAL	66	109	86	77	76	88	79	87	76	94	86	103	67	152	82	102	90	89	89	107	84	101	82	72	963	1181
PERCENTAGE	6.9	9.2	8.9	6.5	7.9	7.5	8.2	7.4	7.9	8.0	8.9	8.7	7.0	12.9	8.5	8.6	9.4	7.5	9.2	9.1	8.7	8.6	8.5	6.1	100.0	100.0

TABLE 26

REGIONAL DISTRIBUTION OF FOODBORNE INCIDENTS - 1983, 1984

Province or Territory	Number of Outbreaks		Number of Single Cases		Total Incidents		Total Percentage		No. per 100,000 Population*	
	1983	1984	1983	1984	1983	1984	1983	1984	1983	1984
British Columbia	95	119	17	15	112	134	11.6	11.3	4.0	4.7
Alberta	52	32	14	7	66	39	6.9	3.3	2.8	1.7
Saskatchewan	26	32	1	5	27	37	2.8	3.1	2.7	3.7
Manitoba	25	48	4	4	29	52	3.0	4.4	2.8	4.9
Ontario	443	629	145	90	588	719	61.1	60.9	6.7	8.0
Quebec	101	128	13	30	114	158	11.8	13.4	1.7	2.4
New Brunswick	-	4	-	2	-	6	-	0.5	-	0.8
Nova Scotia	5	10	8	11	13	21	1.3	1.8	1.5	2.4
Prince Edward Island	-	-	-	-	-	-	-	-	-	-
Newfoundland	5	8	8	1	13	9	1.3	0.8	2.3	1.6
Northwest Territories	-	4	-	1	1	4	0.1	0.3	2.1	8.1
Yukon	-	1	-	-	-	1	-	0.1	-	4.6
More than one province	-	1	-	-	-	1	-	0.1	-	NA
Canada	**752**	**1016**	**211**	**165**	**963**	**1181**	**100.0**	**100.0**	**3.9**	**4.7**

*Based on estimates by the Census Division, Statistics Canada.

NA=not applicable

TABLE 27

REGIONAL DISTRIBUTION OF FOODBORNE CASES - 1983, 1984

Province or Territory	Number of Cases in Outbreaks		Number of Single Cases		Total Cases		Total Percentage		No. per 100,000 Population*	
	1983	1984	1983	1984	1983	1984	1983	1984	1983	1984
British Columbia	465	798	17	15	482	813	8.1	8.2	17.1	28.3
Alberta	481	221	14	7	495	228	8.3	2.3	21.0	9.7
Saskatchewan	797	149	1	5	798	154	13.4	1.6	80.4	15.3
Manitoba	139	142	4	4	143	146	2.4	1.5	13.7	13.8
Ontario	3041	4499	145	90	3186	4589	53.5	46.6	36.1	51.3
Quebec	713	870	13	30	726	900	12.2	9.1	11.1	13.7
New Brunswick	-	49	-	2	-	51	-	0.5	-	7.1
Nova Scotia	15	101	8	11	23	112	0.4	1.1	2.7	12.9
Prince Edward Island	-	-	-	-	-	-	-	-	-	-
Newfoundland	93	134	8	1	101	135	1.7	1.4	17.5	23.3
Northwest Territories	-	8	1	-	1	8	0.0	0.1	2.1	16.2
Yukon	-	21	-	-	-	21	-	0.2	-	96.3
More than one province	-	2700	-	-	-	2700	-	27.4	-	NA
Canada	**5744**	**9692**	**211**	**165**	**5955**	**9857**	**100.0**	**100.0**	**23.9**	**39.2**

*Based on estimates by the Census Division, Statistics Canada.

NA=not applicable

LINE LISTING OF FOODBORNE INCIDENTS

Line listings for 1983 and 1984 are published in the following pages. These carry all the data used to compile the previous tables.

Explanation of Terms

Etiology: listing is by specific etiology; incidents are arranged in chronological order under each etiology. Laboratory-confirmed incidents are listed first, then incidents which are unconfirmed, denoted by the word "probably", and finally those whose etiology is unknown. Where counts per gram of a specific microbiological agent or quantities of toxin or chemical are known, these are included.

Onset: the dates given are as accurate as can be ascertained. In some outbreaks, involving exposure of persons to a common vehicle over an extended period of time, the time of onset is reported as a range between the dates of the first and last case.

Locality and Establishments: places from where food was acquired that led to incidents are listed by locality, province or territory, and establishments. The place of acquisition may not always be the same as the place of eating or the place where the food was mishandled.

Where Food Mishandled: establishments where food was improperly handled.

Vehicle: foods, including beverages, but excluding unbottled drinking water, implicated in incidents.

Lab. data: x indicates isolation of an etiological agent from patients (P), vehicles (V) or food handlers (H).

Clinical data: persons ill exhibited one or more of the listed symptoms. The number of persons at risk (the number in parenthesis) comprises those eating the vehicle or vehicles listed. Incubation means the period of time that elapses between ingestion of the implicated vehicle and the onset of the first symptom. Duration is the period of time between the onset of the first symptom and the recovery of the patient. Symptoms comprise signs seen in, or symptoms described by, the patients. The more common symptoms are abbreviated in the Line Listing as follows:

N = nausea
V = vomiting
C = cramps/abdominal pains
F = fever
D = diarrhea
H = headache
P = prostration

Comments: relevant data, such as time/temperature abuse of an implicated vehicle, information on a change in manufacturing practice, bacterial counts for general quality of vehicle, e.g., Aerobic Colony Count (A.C.C.).

FOODBORNE INCIDENTS FOR 1983

Inc. No.	Etiology	Onset	Suspected food acquired from: Locality	Establishment	Where Food Mishandled	Vehicle	Lab. Data P	V	B	Clinical Data: No. Ill (at risk)	Incubation Period (hrs)	Duration (hrs)	Symptoms	Comments
	MICROBIAL													
	BACILLUS													
1.	B.cereus >300,000/g	Jan. 13-14	Ottawa, Ontario	restaurant	restaurant	Chinese food (fried rice)	X	X		4(4)	1	?	N.V.	fried rice left unrefrigerated for longer than normal periods and not reheated thoroughly enough
2.	B.cereus 290,000,000/g	March 10	Vancouver, British Columbia	retail store	?	canned crab meat		X		1(1)	5	24	V.D.	
3.	B.cereus	April 29	Mount Pearl, Newfoundland	retail store	manufacturing plant	evaporated milk		X		1(1)	?	2 1/2 months	V.	can swollen. B. cereus isolated.
4.	B.cereus >300,000/g	May 16	Niagara Falls, Ontario	wedding reception	catering company	frozen carrots		X		39(178)	1-4 days	48	N.V.C.D.	
5.	B.cereus 1,300,000/g	May 16	Hamilton, Ontario	home	?	mashed corn		X		25(?)	41	?	N.V.D.F.	
6.	B.cereus >300,000/g	June 10	North York, Ontario	restaurant	restaurant	egg salad		X		2(?)	24	?	V.	
7.	B.cereus >200,000/g	June 13	Ottawa, Ontario	restaurant	restaurant	Chinese food (fried rice)	X	X		2(2)	2	?	V.C.D.	
8.	B.cereus 1,000,000/g	June 14	Edmonton, Alberta	institution	institution	ham and eggs		X		68(92)	12-24	24	D.	
9.	B.cereus 800,000/g	July 12	Red Deer, Alberta	restaurant	restaurant	Chinese food (chicken fried rice, wonton soup or wontons)		X		1(?)	4 1/2	72	N.V.C.D.	
10.	B.cereus	July 24	Victoria, British Columbia	restaurant	restaurant	Chinese food (mushroom fried rice, chicken chowmein		X		2(2)	12	48	N.V.C.D.F.	a sample of chicken chowmein recovered from the garbage 2 days after the meal yielded >920,000,000 B. cereus /g. Samples of cooked rice and chowmein collected from the the restaurant later yielded >1,000,000/g
11.	B.cereus 610,000/g	August	Woodstock, Ontario	restaurant	restaurant	Chinese food (sweet and sour pork)		X		2(?)	3 1/2	?	N.C.D.	
12.	B.cereus 290,000/g	Oct. 19	Stettler, Alberta	?	?	macaroni		X		1(?)	?	?	V.	
13.	B.cereus 180,000/g	Oct. 19	Pickering, Ontario	ice cream parlour	ice cream parlour	ice cream		X		1(?)	1/2	?	V.D.	
14.	B.cereus >300,000/g	Nov. 24	Hamilton, Ontario	restaurant	restaurant	Chinese food (breaded shrimp, chicken balls, wonton soup)		X		3(?)	1/2	48	N.V.C.	all foods contained counts of B. cereus >200,000/g. Wonton soup also had 16,000/g B. cereus/g
15.	Bacillus sp.	Sept. 16	Riviere du Loup, Quebec	milk store	?	homogenized milk		X		2(?)	2	10	V.D.C.	large numbers of Bacillus sp.
	BRUCELLA													
16.	Brucella abortus	December	East Kootenays, British Columbia	farm	farm	raw milk	X			1(?)	?	?	?	
	CAMPYLOBACTER													
17.	C.jejuni	Jan. 15	Ladysmith, British Columbia	farm	farm	raw milk		X		3(4)	?	?	C.F.V.D.(bloody)	
18.	C.jejuni	Feb. 15	Brockville, Ontario	?	?	?		X		2(?)	?	?	?	
19.	C.jejuni	April 1	Sault Ste. Marie, Ontario	home	home	raw milk (cow and goat)		X		7(?)	?	4 days	C.D.	
20.	C.jejuni	April 15	Vercheres, Quebec	sugar bush	sugar bush	raw milk	X	X		60(233)	48-72	?	C.D.(bloody)	
21.	C.jejuni-coli	June 12	Cedar, British Columbia	farm	farm	raw milk		X	X	1(1)	?	?	D.	Campylobacter jejuni/coli was isolated from the stool of the patient and from two rectal swabs of the cow.
22.	C.jejuni	Aug. 9	Guelph, Ontario	dairy	dairy	raw milk		X		1(1)	?	?	?	dairy worker in habit of taste testing each batch of raw milk

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23.	C.jejuni	Sept. 7	St. Georges Windsor, Quebec	farm	farm	raw milk		X	X	13(?)	?	?	D.(bloody)	
24.	C.jejuni	September	Toronto, Ontario	nursing home	?	?			X	15(?)	?	?	?	
25.	C.jejuni	Oct. 31	Brossard, Quebec	farm	farm	raw milk and cream		X	X	1(?)	2-5 days	4 days	C.D.(bloody)F.	
26.	Campylobacter sp.	Oct. 25	Endako, British Columbia	work train	work train	turkey			X	12(?)	12-24	48	N.V.D.	
	CLOSTRIDIUM BOTULINUM													
27.	C.botulinum type E	March	Queen Charlotte City, British Columbia	home	home	home smoked salmon		X	X	2(?)	?	?	?	toxin in serum, cells in stool and food
28.	C.botulinum type E	August	Kuujjuak, Quebec	home	home	seal meat		X	X	1(?)	?	?	?	toxin in serum, cells in stools, food and stomach contents
29.	C.botulinum type E	Sept. 6	Ste-Foy, Quebec	home	home	home preserved meat		X	X	5(?)	?	?	typical	toxins isolated from stools
30.	C.botulinum type E	September	Kuujjuak, Quebec	home	home	seal meat		X		1(?)	?	?	?	toxin and cells in stool
31.	C.botulinum type E	October	North Vancouver, British Columbia	home	home	home smoked salmon		X	X	1(1)	?	?	?	case died. Cells in stomach contents and food
32.	C.botulinum type A	October	Surrey, British Columbia,	home	home	home canned corn		X	X	1(?)	?	?	?	toxin in serum and toxin and cells in stool and food. Corn inadequately processed. Lids swollen with foul odour from contents
33.	C.botulinum type B (non proteolytic)	December	North Vancouver, British Columbia	home	home	home smoked salmon		X	X	2(?)	?	?	?	toxin in serum, cells in stools. Smoked salmon originated from same household as incident #31
	CLOSTRIDIUM PERFRINGENS													
34.	C.perfringens	Jan. 2	Ottawa, Ontario	restaurant	restaurant	chicken sandwich		X		2(4)	11-30	40	V.C.	prepared poultry products not refrigerated immediately after cooking. C. perfringens isolated in large numbers from the patient
35.	C.perfringens serotype 1	Feb. 13	Ottawa, Ontario	restaurant	restaurant	shredded chicken			X	2(2)	15	?	C.D.	chicken was not being thoroughly cooked and then held at room temperature for long period of time. C. perfringens found in high numbers
36.	C.perfringens	Feb. 15	Medicine Hat, Alberta	curling banquet	?	?		X		54(116)	36	?	D.	C. perfringens isolated in high numbers from 82% of stools examined
37.	C.perfringens	Feb. 16	Ottawa, Ontario	restaurant	restaurant	beef and chicken burritos			X	2(3)	12	?	D.	possible cross-contamination between chicken and beef burrito.
38.	C.perfringens 3,100,000/g	March 10	Ottawa, Ontario	restaurant	restaurant	shoulder of lamb			X	3(?)	9 1/2	?	C.D.	all meats and poultry dishes at restaurant had high A.C.C./g
39.	C.perfringens	March	Kingston, Ontario	psychiatric hospital	hospital kitchen	rice,quiche, or roast pork		X		52(52)	?	5 1/2 months	?	22 out of 52 cases had high C. perfringens counts >1,000,000/g stool. C. perfringens counts ranged from <100/g to>30,000,000/g.
40.	C.perfringens	April 16	Brampton, Ontario	home	home	sardines		X		3(3)	8	24	N.V.	stool: 2,900,000 C. perfringens/g
41.	C.perfringens	May 9	Thunder Bay, Ontario	home	?	?		X		2(?)	12	?	C.D.	stool: C. perfringens 12,000,000/g
42.	C.perfringens	June 10	Saskatoon, Saskatchewan	restaurant	restaurant	tomato sauce		X		2(2)	10	24	C.D.	C. perfringens in large numbers isolated from sauce
43.	C.perfringens	June 15	Kingston, Ontario	hospital	?	?		X		86(?)	?	?	?	stool: C. perfringens >100,000/g
44.	C.perfringens	September	Toronto, Ontario	nursing home	?	?		X		32(?)	?	?	?	C. perfringens isolated from stools in large numbers
45.	C.perfringens	Dec. 22	Langley, British Columbia	catering company	?	cooked turkey and stuffing		X	X	25(100)	8-13	8-18 1/2	C.D.F.	left over turkey:10,000 C. perfringens/g; left over stuffing:30,000 C. perfringens/g. Stool sample from one patient yielded C. perfringens spore count of 11,000,000/g

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46.	C.perfringens	Dec. 21	Toronto, Ontario	nursing home	?	?	X			4(?)	?	?	?	C. perfringens spores isolated from feces
47.	C.perfringens	December	St. John's, Newfoundland	institution for the handicapped	institution kitchen	swiss steak	X			55(100)	8-16	48	C.D.	C. perfringens fecal spore count >1,000,000 for most ill persons examined. Swiss steak held at room temperature
	ESCHERICHIA													
48.	E.coli 0157:H7	May 30	Labrador City, Newfoundland	community	?	?	X			19(?)	?	?	C.D.(bloody)	some evidence of meat being common food vehicle
49.	E.coli 0157:H7	September	Calgary, Alberta	fast food facility	fast food facility	hamburger	X			4(?)	6-8 days	?	hemorrhagic colitis, hemolytic uremic syndrome	4 children hospitalized after eating improperly cooked hamburgers
	SALMONELLA													
50.	S.agona	May 20	Quebec, Quebec	retail store	home	chicken gizzards	X			5(5)	18-72	5-6 days	C.D.	
51.	S.agona	Oct. 16	Estonia, Saskatchewan	fowl supper	private homes or in transit	turkey and dressing	X			15(800)	15	96	N.C.D.F.H.	
52.	S.agona	Oct. 20	St. Charles, Ontario	retail store	home	turkey	X	X		2(8)	?	72	V.D.	
53.	S.agona	October	Sudbury, Ontario	home	home	turkey dinner	X			5(?)	?	5 weeks	?	
54.	S.albany S.eastbourne	January	Carleton Place, Ontario	dance for seniors at senior citizen home	catering company	turkey dinner	X	X		14(?)	?	?	?	
55.	S.bareilly	May 13	Vancouver, British Columbia	delicatessen	delicatessen	barbecued chicken	X	X		16(19)	8-24	?	N.V.C.D.F.	
56.	S.enteritidis	August	Cobourg, Ontario	home	home	raw milk	X			1(?)	?	?	?	
57.	S.enteritidis	Nov. 17	Ste-Adele, Quebec	retail store	retail store	barbecued chicken	X	X		2(3)	2 1/2 days	?	N.V.C.D.	
58.	S.enteritidis	Dec. 2	St. Jerome, Quebec	retail store	home	pork sausages		X		3(3)	40	?	V.C.D.	
59.	S.hadar	Feb. 5	Ottawa, Ontario	take-out restaurant	take-out restaurant	chicken club sandwich	X	X		4(4)	27-33	?	V.C.D.F.	chicken insufficiently cooked
60.	S.hadar	July 25	Kingston, Ontario	home	home	chicken	X			2(2)	2-5 days	3-4 days	V.D.F., chills	incomplete cooking of chicken
61.	S.hadar	Aug. 18	Windsor, Ontario	hospital	?	?	X			5(?)	?	?	?	
62.	S.hadar	Oct. 17	Sault Ste-Marie, Ontario	?	?	?	X			4(?)	?	?	?	
63.	S.hadar	Nov. 1	Windsor, Ontario	nursing home	nursing home	?	X			34(?)	?	?	?	
64.	S.heidelberg	June 4	Powell River, British Columbia	wedding reception	catering company	?	X			17(100)	?	?	N.C.D.F.H.	snack trays left unrefrigerated from 5:30 to 10:30 pm
65.	S.infantis	June	Quebec, Quebec	restaurant	restaurant	chicken croquettes	X			26(46)	1-2 1/2 days	96	N.V.C.D.F.	
66.	S.infantis	July 3	Moose Jaw, Saskatchewan	social in hall	home or hall	turkey	X			229(58)	24-48	?	V.C.D.F.	3 cases hospitalized
67.	S.infantis	Oct. 1-7	Oshawa, Ontario	home for the aged	home for the aged	?	X	X		76(730)	?	?	N.V.C.D.F.	inadequate cleaning of equipment, cross contamination
68.	S.nhandaka	August - September	St. Catharines, Ontario	?	?	beef,pork or turkey	X			3(3)	?	1 month	D.	
69.	S.saintpaul	March	Blyth, Ontario	home	home	raw milk	X	X		1(1)	?	?	upset stomach, sore joints	
70.	S.saintpaul	April 25	Stratford, Ontario	farm	farm	raw milk		X		1(?)	?	?	V.C.	

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71.	S.muenster	April	Stratford, Ontario	farm	farm	raw milk		X		≥1(?)	?	?	V.C.	2 farms involved.One sample taken from refrigerator, the other sample taken from bulk milk tank
72.	S.muenster	April	Guelph, Ontario	farm	farm	raw milk	X			3(3)	? -	?	?	
73.	S.napoli	Aug. 20	Etobicoke, Ontario	retail store	manufacturing plant	chocolate bar	X			1(?)	4 days	?	?	chocolate bars consumed on a trip to Italy. The same product caused illness in England and Italy
74.	S.newport	Aug. 11	Sault Ste-Marie, Ontario	residence for mentally ill	residence for mentally ill	contaminated medication	X			?(49)	?	?	D.	medication given to patients contaminated by staff member
75.	S.saint-paul	Oct. 3	Toronto, Ontario	?	?	?	X			3(?)	?	?	?	
76.	S. schwarzengrund	September	Ottawa, Ontario	nursing home	nursing home	milk powder, whitener or chicken soup mix	X			12(?)	?	?	D.F.	
77.	S. schwarzengrund	September	Scarborough, Ontario	home	home	?	X			2(2)	?	?2	C.D.F. dizziness	poor food handling practices in the home
78.	S.thompson	Sept. 2-3	Toronto, Ontario	bakery	restaurant	veal cutlet sandwich (breaded)	X	X	X	10(?)	6-18	2-4 days	N.V.C.D.F.H., weakness	S. thompson was isolated from stool specimens of 9 patients and 1 food handler. The bacteria was also isolated from the bread crumbs used with the veal cutlets in the preparation of the sandwiches
79.	S.typhimurium	March 3-31	Quebec, Quebec	retail store	home	fried chicken or ground beef	X		X	18(?)	?	?	?	
80.	S.typhimurium	March 4	Thetford, Quebec	retail store	butcher's shop	beef	X	X	X	16(?)	?	?	N.V.C.D.F.	
81.	S.typhimurium	March 22	St. Tite, Quebec	farm	home	raw milk	X	X		5(6)	?	4 days	D.	
82.	S.typhimurium	April 11	Hopeville, Ontario	farm	farm	raw milk		X		1(?)	?	?	N.V.C.	
83.	S.typhimurium	April 19	Palmerston area, Ontario	farm	farm	raw milk		X		≥1(?)	?	?	?	
84.	S.typhimurium	April 24	Melbourne, Ontario	restaurant	restaurant	turkey	X			≥200(?)	12-24	?	V.D.C.	
85.	S.typhimurium	April 26	Woodbridge, Ontario	restaurant	restaurant	chicken		X		2(?)	2 1/2	?	C.D.	
86.	S.typhimurium	April	Dundalk, Ontario	home	home	raw milk	X	X		1(3)	?	2 weeks-3 1/2 months	C.D.F.	S. typhimurium isolated from milk at home and from bulk tank at farm source
87.	S.typhimurium	May 11	London, Ontario	?	?	?	X			2(?)	?	?	?	
88.	S.typhimurium	May 13-15	Vancouver, British Columbia	delicatessen store	delicatessen store	roast lamb	X	X		6(6)	24	2-8 days	N.V.C.D.V.	
89.	S.typhimurium	May 14	Estevan, Saskatchewan	church	church kitchen	egg salad sandwiches	X			10(100)	8	48	V.C.D.F., chills	
90.	S.typhimurium	May 28	Lac Bouchette, Quebec	farm	farm	raw milk	X	X		4(4)	?	?	C.D.F.	
91.	S.typhimurium	June 1	Chicoutimi, Quebec	dairy bar	?	submarine sandwich	X	X		4(6)	?	?	C.D.F.	
92.	S.typhimurium	June 8	Seeley's Bay, Ontario	?	?	?	X			2(4)	?	1 month	D., (bloody)	
93.	S.typhimurium	June 14	Alexandria, Ontario	retail store	home	chicken leg		X		4(?)	12	?2	V.C.D.F.H.	
94.	S.typhimurium	June 21	Yorkton, Saskatchewan	wedding reception	catering company	turkey	X	X		≥280(400)	?2	7-10 days	V.C.D.F.	
95.	S.typhimurium	July 9	Lemsk, Saskatchewan	wedding anniversary in hall	catering company	turkey and potato salad	X		X	75(184)	5 1/2-92	5 days (median)	N.V.C.D.F.H., weakness, chills, perspiration, dizziness, tingling,aching	8 persons hospitalized and 1 died (probably unrelated to infection)
96.	S.typhimurium	July 18	Wynyard, Saskatchewan	wedding reception	civic centre kitchen	turkey		X		≥225(275)	2-3 days	5-7 days	V.C.D.F.H.	

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97.	S.typhimurium	July 27	Ottawa, Ontario	restaurant	restaurant	kafta sandwich (beef)	X			1(2)	1	9 days	N.V.C.D.F.	case hospitalized
98.	S.typhimurium	Aug. 1-12	Gambier Island, British Columbia	summer camp	camp	beef dip suspected	X			40(86)	6-72	?	N.V.C.D.F.H. malaise, chills	
99.	S.typhimurium	Aug. 7	Dillbury Lake, Alberta	picnic	home catering	?	X			16(20)	6-72	?	N.V.C.D.F.	
100.	S.typhimurium	Aug. 15	Huron County, Ontario	farm	farm	raw milk	X			1(1)	?	4 days	V.D.	milk transport driver in the habit of taste testing each load of raw milk
101.	S.typhimurium	Sept. 29	Ottawa, Ontario	?	?	?	X			7(?)	?	?	?	
102.	S.typhimurium	Oct. 18	North York, Ontario	home	home	stewing beef		X		5(?)	?	?	N.C.D.(bloody)	
103.	S.typhimurium	Nov. 7	Fort Erie, Ontario	home	?	moose meat steak		X		4(4)	?	?	?	
104.	S.typhimurium	November	Brampton, Ontario	home	home	?	X			1(4)	?	?	V.D.H.F.	mishandling of food in home during preparation or storage
105.	S.typhimurium	Nov. 15-16	Dundalk, Ontario	home	home	raw milk	X	X		8(16)	?	?	C.D.F.	
106.	S.typhimurium S.manchen	March	St. John's, Newfoundland	hotel	hotel	buffet lunch	X			13(26)	24-36	3-7 days	C.D.F.	
107.	Salmonella sp.	Jan. 27	Toronto, Ontario	hospital	hospital	chicken	X			≥1(?)	?	?	C.D.	victim contracted Salmonella 4 days after hospitalization. Chicken looked old and dry and had off taste
108.	Salmonella sp.	March 4	St. Tite, Quebec	farm	farm	raw milk	X	X		4(?)	?	?	N.V.C.D.F.	
109.	Salmonella sp.	May 9	Ottawa, Ontario	home	home	infant food(veal chicken and ham)	X	X		1(1)	36	5 days	D.F.	
110.	Salmonella sp.	May	Woodstock, Ontario	farm	farm	raw milk	X			≥1(?)	?	?	V.C.D.F. (bloody stool)	Salmonella diagnosed in stool. Yersinia enterocolitica isolated from milk
111.	Salmonella sp.	June 20	Ottawa, Ontario	home	home	pepperoni,herring fillets	X	X		1(1)	24	5 days	D.(bloody)F.	in addition, pepperoni: 1,900,000 A.C.C./g herring:140,000 A.C.C./g
112.	Salmonella sp.	July 13	Toronto, Ontario	home	home	salmon		X		1(1)	36	72	N.V.C.D., dehydration	A.C.C.: >2,000,000/g fecal coliforms: 1,400/g
113.	Salmonella sp.	August	Simcoe, Ontario	home	home	raw milk	X			≥1(?)	?	?	?	18 month old child infected
114.	Salmonella sp.	Sept. 22-Oct. 31	Essex, Ontario	nursing home	nursing home	?	X			40(?)	?	?	loose stools, slight temperature	chicken suspected
115.	Salmonella sp.	Oct. 12	Mississauga, Ontario	restaurant	restaurant	turkey roll sandwich	X	X		1(2)	9 1/2	5 days	C.D., weakness	excessive coliforms in turkey and significant lapses in food handling recorded
116.	Salmonella sp.	Nov. 30	Huntsville, Ontario	retail store	home	raw eggs	X			1(4)	36	11 days	N.C.D.	case was blowing eggs to obtain shells and consumed some of the contents
117.	Salmonella sp.	Dec. 8	Montreal, Quebec	restaurant	restaurant	chicken sandwich	X			2(2)	8	1 week	D.F.	
118.	Salmonella sp.	December	Mississauga, Ontario	home	home	?	X			5(5)	?	?	D.	possible cross contamination and temperature abuse; all family members ill
	SHIGELLA													
119.	S.flexneri	Feb. 4	Vancouver, British Columbia	college laboratory	college laboratory	Shigella culture		X		≥1(?)	?	?	D., colitis, rectal bleeding	Shigella flexneri infection contracted by student working with the pathogen in the laboratory
120.	S.sonnei	Sept. 9	Sarnia, Ontario	tour boat	tour boat	cold meats, potato salad or jelly salad	X		X	38(95)	2-4 days	?	C.D.F.	poor food preparation and handling. Food handler a Shigella carrier
	STAPHYLOCOCCUS													
121.	S.aureus 270,000/g	Feb. 13	Richmond Hill, Ontario	restaurant	restaurant	chicken meat		X		4(?)	2	12	C.D.	in addition, A.C.C.: 3,500,000/g Group D streptococci: 1,900,000/g

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122.	S.aureus	Feb. 13	Etobicoke, Ontario	restaurant	restaurant	Chinese food (mushroom fried rice, garlic spareribs)		X		3(?)	3	8 1/2	N.V.C.D.F.H., weakness	mushroom fried rice: 220,000 *S. aureus*/g spareribs: 4,000 *S. aureus*/g
123.	S.aureus >2,000,000/g	May 1	Oakville, Ontario	retail store	home	apple strudel		X		≥1(?)	2	24	V.D.	
124.	S.aureus	May 2	Courtenay, British Columbia	restaurant	restaurant	deep fried fish	X			2(2)	4-6 1/2	23	N.V.D.	vomitus from one patient yielded >100,000 *S. aureus*/g
125.	S.aureus 1,000,000/g	May 23	Edmonton, Alberta	take-out restaurant	take-out restaurant	potato salad		X		≥1(?)	?	?	?	
126.	S.aureus 54,000/g	June 9	Toronto, Ontario	home	home	egg salad		X		1(?)	2	?	V.	culture from stool produced enterotoxin B
127.	S.aureus 150,000/g	June 9	Willowdale, Ontario	restaurant	restaurant	tuna salad	X	X		2(2)	11 3/4	5	V.C.D., photophobia	*S. aureus* also in stool specimens
128.	S.aureus >200,000/g	June 10	Farnham, Quebec	home	home	boiled beef		X		3(3)	1-3 1/2	24	N.V.C.D.F.	meat kept at room temperature for more than 21 hours
129.	S.aureus >200,000/g	June 18	Niagara Falls, Ontario	home	home	chicken		X		8(8)	6	48	N.V.C.D., bloated	
130.	S.aureus 530,000/g	July 17	Guelph, Ontario	retail store	home	casserole with pork, noodles and bean sprouts		X		4(4)	2	36-48	N.V.D.	A.C.C.: 8,000,000/g coliforms: >240,000/g
131.	S.aureus	July 31	Shellbrook, Saskatchewan	church reunion in a hall	home catering group	fresh cream	X	X	X	27(132)	4 1/2	9 1/4	N.V.C.D.H. weakness, perspiration, chills	food prepared in homes and transported to church hall. *S. aureus* phage type 96
132.	S.aureus >2,000,000/g	Aug. 7	Atikokan, Ontario	home	home	ham		X		18(36)	4-7	?	N.V.D.	ham left at room temperature for approximately 11 hours
133.	S.aureus >2,000,000/g	Aug. 30	Wilson Creek, British Columbia	girl guide camp	girl guide camp	cooked ham	X	X		10(13)	5 1/2-41	18-36	N.V.C.D.F.	the precooked frozen ham had been left at room temperature for 17 hours to thaw
134.	S.aureus >2,000,000/g	August	Brampton, Ontario	?	?	ham		X		≥1(?)	?	?	?	
135.	S.aureus 2,000,000/g	Sept. 1	Vancouver, British Columbia	food stand	?	chicken sandwich		X		1(1)	3	?	N.V.P.	
136.	S.aureus 2,400,000/g	Sept. 15	Kingston, Ontario	?	?	?	X	X		2(?)	?	?	?	*S. aureus* isolated from stool. Enterotoxin B detected in food
137.	S.aureus 2,400,000/g	Sept. 18	Brockville, Ontario	country club	country club	turkey salad		X		10(?)	8 1/2	?	V.D.	
138.	S.aureus	Oct. 22	Sault Ste-Marie, Ontario	social in hall	catering group	chicken legs, wings breasts, and broth	X			5(140)	4	24	V.C.D. (bloody)	*S. aureus* isolated from vomitus and feces
139.	S.aureus >1,000,000/g	Nov. 5	Longueuil, Quebec	social in hall	catering group	ham	X	X		62(234)	4	5	N.V.C.D.H.	
140.	S.aureus >1,000,000/g	Nov. 16	Scarborough, Ontario	retail store	manufacturing plant	creamed cottage cheese	X			1(1)	8	16	N.V.D., weakness	*S. aureus* phage type 3A/3C/55/71 isolated
141.	S.aureus	Dec. 7	Prince Rupert, British Columbia	home	home	cooked mushrooms	X			1(1)	3	?	N.V.D.	*S. aureus* was isolated from the vomitus of the patient. The cooked mushroom had been left at room temperature for 24 hours before consumption
142.	S.aureus	Dec. 9	Sault Ste-Marie, Ontario	nursing home	nursing home	?	X			7(?)	?	5 days	V.	*S. aureus* was isolated from vomitus samples of 1 patient
143.	S.aureus 7,200,000/g	Dec. 12	Toronto, Ontario	home	home	chocolate cake		X		2(?)	3/4	?	N.V.	
144.	S.aureus	Dec. 22	Vancouver, British Columbia	home	?	red snapper soup and rice	X	X		4(4)	1/2-1	4-6	N.V.D.	cooked crab: 9,600 *S. aureus*/g red snapper soup: 580,000 *S. aureus*/g cooked rice: 190,000 *S. aureus*/g. *S. aureus* was also isolated from vomitus of one patient
145.	S.aureus	Dec. 29	Terrace, British Columbia	fast-food restaurant	fast food restaurant	?		X		1(1)	10	?	V.C.	vomitus from the patient yielded growth of *S. aureus*
	STREPTOCOCCUS													
146.	Streptococcus pyogenes (Group A)	Feb. 14	Aylmer, Quebec	retail store	home	fish sticks (haddock)	X			2(?)	10	24-48	V.C.D.	Streptococcus isolated from one case

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147.	Streptococcus pyogenes (Group A)	Oct. 26	Shawinigan, Quebec	social in hall	catering company	turkey slices	X			50(80)	6 hrs-5 days	4 hrs-9 days	N.V.C.D.F., weakness, myalgia	Streptococcus in stools
	MOLD AND YEAST													
148.	mold	Feb. 18	Regina, Saskatchewan	distributing company	manufacturing plant	demineralized water		X		1(1)	?	?	?	mold on the inner surface of carboy
149.	mold	March 4	Weston, Ontario	retail store	?	yogurt		X		1(1)	2	48	N.D.N., acid stomach, ulcers to mouth	blue mold observed in product
150.	mold	March	Truro, Nova Scotia	retail store	retail store	bottled cola		X		1(1)	?	?	?	mold adhering to bottle. Cap liner and tamper proof seal were missing
151.	mold	May 17	Mississauga, Ontario	retail store	manufacturing plant	cola soft drink				1(1)	?	?	?	mold also present in unopened bottle
152.	mold	June 27	Smithers, British Columbia	retail store	?	caramel coconut cookies		X		1(1)	?	7 days	sores on lip and chin	product had soapy taste and rancid odour. Small amount of mold on some cookies
153.	mold	Sept. 10	Vernon, British Columbia	retail store	manufacturing plant	canned apple juice		X		2(2)	2-3	?	D.	product was 2 years old. Possible defect in can allowing leakage and air entry with resultant mold growth
154.	Penicillium sp. >200,000/g	Dec. 12	Toronto, Ontario	retail store	home	chocolate cake	X	X	X	5(4)	3/4-1	?	N.V.	
155.	yeast	June	Edmonton, Alberta	brewers retail	manufacturer	canned beer		X		≥1(?)	?	?	?	pinhole in can allowed yeast fermentation
156.	yeast	Sept. 18	North Vancouver, British Columbia	retail store	manufacturing plant	bottled beer		X		1(1)	?	?	N., numbness, tingling of	distinct off, vinegary odour, appeared to have yeast around the inside neck of the bottle
157.	yeast	Dec. 14	Windsor, Ontario	retail store	retail store	olives				2(2)	?	?	hyper ventilation lips	yeast levels high enough to spoil the olives
	MULTIPLE AGENTS													
158.	Campylobacter jejuni and C.perfringens	September	Sault Ste-Marie, Ontario	nursing home	nursing home	chicken, chicken soup base, hard boiled eggs, ham or milk	X			52(?)	?	?	D.	7 stool specimens were positive for C. jejuni and 17 stool specimens had up to 30,000,000 spores of C. perfringens/g
	VIRUS													
159.	hepatitis A	Jan. 10	Winnipeg, Manitoba	school	school	?		X		3(80)	?	?	?	3 students positive for hepatitis A. Infection through food at school cafeteria likely
160.	hepatitis A	July 8	North Battleford, Saskatchewan	outdoor barbecue	outdoor barbecue	?		X		4(40)	?	?	?	four adults developed hepatitis at the same time
	ANIMAL													
161.	ciguatera	Jan. 23	Toronto, Ontario	home	home	dried barracuda		X		2(?)	1 1/2	48	D., numb lips and tongue, weakness	both cases hospitalized in intensive care for one day. Ciguatoxin detected by mouse test. First confirmed incident in Canada. Fish had been brought by a friend from Jamaica
	INSECT													
162.	insect infestation	April 19	Toronto, Ontario	retail store	?	peanut butter whole wheat cookies		X		1(1)	immediately	48	V.D., abdominal pain	sample contained live larvae as well as shredded larvae coats and dead adults
	PLANT													
163.	toxic algae	March 10	Delta, British Columbia	natural food store	manufacturing plant	Spirulina alga				4(?)	1	?	N., stomach ache	product removed from shelves
164.	datura poison	Oct. 18	Ottawa, Ontario	home	home	hamburger		X		2(2)	1	72	D., coma, hallucinations, rapid heart beat	seeds of datura (angels' trumpets) seeds fell into hamburger meat and were not completely removed before ingesting

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165.	solanine 494 ppm	Nov. 15	Edmonton, Alberta	school cafeteria	farm	potatoes			X	61(109)	5 minutes	5	N.V.C.D.F.H.	
			CHEMICAL											
	METAL													
166.	lead	April 14	Trois-Rivieres, Quebec	retail store	home	canned mussels			X	≥1(?)	5	18	N.C.D.	can was corroded, 900 ppm Pb
167.	tin 267 ppm	July 19	Toronto, Ontario	retail store	?	orange juice from concentrate			X	1(1)	immediately	10	N.V., abdominal pain	case hospitalized for a few hours. Product was black, contained yeast organisms and tin level was 267 ppm
	DRUG													
168.	methanol	Aug. 24	Perth, Ontario	?	?	methanol in vodka			X	≥1(?)	12	?	V., delerious	patient died of methanol poisoning. Methanol was deliberately added to the vodka
	RANCID COMPOUND													
169.	rancid compound	Feb. 4-10	Winnipeg, Manitoba	retail store	manufacturing plant	infant formula				1(1)	8-10	?	N.V.C.D.F.	baby ill on two occasions. Layer of oil droplets on surface (creaming off)
170.	rancid compound	Feb. 28	Victoria, British Columbia	retail store	manufacturing plant	peanut butter				1(1)	1/2	?	C.	product rancid
171.	rancid compound	March 20	Meadowvale, Ontario	retail store	retail store	canned infant formula				1(1)	5	?	V.D.	product sold 4-9 months over the expiry date
172.	rancid compound	May 26	Toronto, Ontario	retail store	retail store	breakfast cereal				1(1)	immediately	5 minutes	V.	moldy flavour and smelled like paint. Product was 1 1/2 years old and very rancid
173.	rancid compound	June 7	Stouffville, Ontario	retail store	manufacturing plant	canned infant formula				1(1)	16	72	V.D., lack of appetite	product was darker yellow in colour and tended to "clump" more than normal
174.	rancid compound	Aug. 19	St. Albert, Alberta	retail store	?	banana flavour skim milk (2%)				1(1)	immediately	24	swelling in throat, tonsils flared up	sample was rancid and had a mold spot on the outside of the container
175.	rancid compound	Aug. 23	Thedford, Ontario	drug store	manufacturing plant	canned infant formula				1(1)	?	?	?	fat agglomeration evident in product. Product almost at end of shelf life
176.	rancid compound	Oct. 4	Hammond, Ontario	drug store	?	canned infant formula				1(1)	immediately	?	V.	formula was curdled most likely due to fat separation
177.	rancid compound	Oct. 16	Devon, Alberta	drug store	manufacturing plant	infant formula powder				1(1)	?	?	?	baby was hospitalized. Product was almost 2 years old
178.	rancid compound	Oct. 23	Richmond Hill, Ontario	retail store	manufacturing plant	canned infant formula				1(1)	?	?	V., green discharge	product lot removed from sale due to several complaints. Possible fat separation
179.	rancid compound	Nov. 1	Windsor, Ontario	retail store	manufacturing plant	canned infant formula				1(1)	immediately	?	V., gagging	product is past its shelf life and prone to fat separation
180.	rancid compound	Nov. 6	Sarnia, Ontario	drug store	?	canned infant formula with iron				1(1)	?	?	D.	lumpy appearance most likely due to fat separation which occurs in storage. Iron present in formula increases mineral level to make it more susceptible to separation
	OTHER CHEMICALS													
181.	chemical	June 24	St. Lambert, Quebec	?	manufacturing plant	salad oil			X	3(?)	immediately	?	burning of mouth	BHA and BHT in excess of 13.9%
182.	ammonia 60 mg/100/g	Jan. 15	Hull, Quebec	retail store	manufacturing plant	tuna	X	X	X	≥1(?)	20-30 minutes	24-48	numbness	tuna spoiled before canning
183.	ammonia 59.2 mg/100g	April 28	Chicoutimi, Quebec	retail store	?	fresh shrimp			X	≥1(?)	3	15	N.V.C.D., (bloody)	shrimp spoiled
184.	calcium chloride	Aug. 22	Hamilton, Ontario	retail store	manufacturing plant	popsicle			X	1(2)	immediately	3-4	burns to mouth, immediate gagging	both samples were unsatisfactory as they had high chloride levels (1720 ppm) heavy salt taste; Probable brine splash at factory. Two other complaints received

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	EXTRANEOUS MATTER													
185.	extraneous matter	Jan. 26	Scarborough, Ontario	retail store	manufacturing plant	canned cola		X		1(1)	?	?	C.F.H., weakness, dizziness	undetermined white sediment on the bottom of the can
186.	extraneous matter	Feb. 3	Midland, Ontario	retail store	manufacturing plant	bottled beer		X		1(1)	24	?	C.D.	extraneous matter in bottom of bottle; appears to be an old label
187.	extraneous matter	Feb. 14	Templeton, Quebec	restaurant	manufacturing plant	fish cake sandwich		X		≥1(?)	immediately	?	repulsive taste	dead parasites present in fish
188.	extraneous matter	March 2	Claremont, Ontario	retail store	manufacturing plant	2% milk		X		4(4)	?	?	?	brown substance in milk. Chocolate milk had been put into a 2% milk tank
189.	extraneous matter	April 12	Fort Saskatchewan, Alberta	brewers retail	manufacturing plant	bottled beer		X		1(1)	?	?	?	dirt on inside of bottle
190.	extraneous matter	July 7	Templeton, Quebec	retail store	manufacturing plant	cola		X		≥1(?)	1/2	?	N.V.	strange thick suspension, liquid opaque
191.	extraneous matter	July 28	Windsor, Ontario	liquor	manufacturing plant	red wine		X		2(2)	?	?	N.V.D.	crystalline matter in bottle
192.	extraneous matter	Aug. 2	Frobisher Bay, Northwest Territories	?	manufacturing plant	sweet mixed pickles		X		≥1(?)	1 1/2	?	N.V.	bark found in pickle
193.	extraneous matter	Sept. 9	Toronto, Ontario	retail store	manufacturing plant	margarine		X		2(?)	7 1/2	9	N.V.D.F.	vomitus was found in the margarine container
194.	unidentified extraneous matter	Nov. 14	Winnipeg, Manitoba	retail store	?	soft drink		X		1(1)	1 1/2	?	V.	
	UNKNOWN													
	UNKNOWN - PROBABLY BACTERIAL													
195.	probably Bacillus cereus	April 25	Hamilton, Ontario	take-out restaurant	take-out restaurant	Chinese food (chowmein, rice shrimp)		X		2(?)	1 1/2	48	N.V.C.	B. cereus: 1,800/g
196.	probably Bacillus cereus	Nov. 7	Hamilton, Ontario	restaurant	restaurant	rice		X		2(2)	4	22	V.C.D.H.	B. cereus: 66,000/g A.C.C.: >2,000,000/g B. mycoides: 8,000/g
197.	probably Bacillus cereus	Nov. 27	Delta, British Columbia	restaurant	restaurant	Chinese food (almond chicken, honey garlic ribs, steamed rice, sweet and sour chicken balls)		X		4(4)	3 1/2-12	16	N.V.C.D.F.P.	a sample of steamed rice collected from the restaurant yielded 23,000 B. cereus/g
198.	probably Clostridium perfringens	Jan. 21	Ottawa, Ontario	restaurant	restaurant	steak, onions, gravy		X		6(6)	2	?	V.D., lightheaded-ness	2 feces samples analysed contained 10,000 and 550,000 C. perfringens/g respectively
199.	probably Clostridium perfringens	Feb. 13	Ottawa, Ontario	restaurant	restaurant	chicken burrito stuffing		X		2(?)	24	3	D.	C. perfringens serotype #1 isolated (1,800/g)
200.	probably Clostridium perfringens	June 21	Willowdale, Ontario	?	?	?		X		1(?)	?	?	?	C. perfringens spores 11,000/g
201.	probably Clostridium perfringens	July 15	Winnipeg, Manitoba	restaurant	restaurant	meatballs and gravy		X		49(250)	14	25	C.D.	low counts of C. perfringens isolated from food
202.	probably Clostridium perfringens	Aug. 29	Kingston, Ontario	?	?	?		X		2(?)	?	?	?	C. perfringens spores isolated from ill patient
203.	probably Clostridium perfringens	Sept. 30	Belleville, Ontario	nursing home	nursing home	?		X		3(?)	?	?	?	C. perfringens isolated from ill patient
204.	probably Clostridium perfringens	Oct. 13	Willowdale, Ontario	?	?	?		X		2(?)	?	?	?	C. perfringens isolated from ill patient
205.	probably Clostridium perfringens	Nov. 16	Winnipeg, Manitoba	home	home	hot dogs		X		6(6)	6	11	D.	C. perfringens isolated from stool sample
206.	probably Escherichia coli	Aug. 20	Winnipeg, Manitoba	restaurant	restaurant	raw spinach		X		2(3)	3 1/2	72	N.V.D.	high levels of E. coli found in spinach

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207.	probably Staphylococcus aureus	Jan. 21	Saskatoon, Saskatchewan	home	home	?	X			2(2)	3	8	N.V.D.	S. aureus isolated from one patient
208.	probably Staphylococcus aureus	Feb. 24	Vancouver, British Columbia	retail store	?	canned salmon		X		3(4)	6-16	24	N.V.D.F.	a small piece of salmon recovered from the garbage yielded 50,000 S. aureus/g
209.	probably Staphylococcus aureus	May 27	Etobicoke, Ontario	restaurant in store	restaurant	ham or potato salad	X			2(2)	1	4 days	V.D.F.	S. aureus in stool specimen. Restaurant's records show that 241 meals were served that night and no other complaints were received
210.	probably Staphylococcus aureus	June 1	100 Mile House, British Columbia	retail store	?	canned shrimp		X		1(1)	1/2	1 1/2	N.V.H.	leftover shrimp yielded 19,000 S. aureus/g
211.	probably Staphylococcus aureus	June 2	Brantford, Ontario	home	home	turkey or gravy		X		35(?)	24	12	N.C.D.F.	some people were hospitalized and their stools were positive for S. aureus
212.	probably Staphylococcus aureus	June 5	Espanola, Ontario	home	home	pork buns		X		3(2)	1 1/2	1 1/2	C.D.	S. aureus: 35,000/g. Phage type 94 and enterotoxin producer
213.	probably Staphylococcus aureus	June 15	Scarborough, Ontario	retail store	home	lobsters	X			2(2)	25	36	N.C.	a stool specimen positive for S. aureus
214.	probably Staphylococcus aureus	Aug. 15	Kingston, Ontario	restaurant	restaurant	lasagna	X	X		≥1(?)	6	?	N.D.(bloody)	A.C.C.: 40,000/g coliforms: 230/g fecal coliforms: 230/g. S. aureus was isolated from stool specimen
215.	probably Staphylococcus aureus	Aug. 15	Vancouver, British Columbia	retail store	?	chicken salad sandwich		X		1(1)	1/2	48	N.V.	a left-over sample of the chicken salad sandwich yielded 90,000 S. aureus/g
216.	probably Staphylococcus aureus	Sept. 16	Knowlton, Quebec	artisan factory	artisan factory	tilsit cheese	X	X		2(?)	3	24-36	V.C.D.	S. aureus: >10,000/g
217.	probably Staphylococcus aureus	Dec. 7	Victoria, British Columbia	home	home	home-canned salmon		X		3(2)	2	10	V.D., muscle cramps	a sample of left-over salmon yielded 21,000 S. aureus/g
218.	probably Streptococcus Group A	Oct. 25	Shawinigan South, Quebec	retail store	caterer	turkey hash	X	X		30(?)	24-36	?	N.V.C.D.F.	Streptococcus Group B isolated from patient. Turkey hash: 240 Streptococcus Group D/g
219.	probably Streptococcus Group D	Oct. 30	Hamilton, Ontario	home	home	bacon sausage		X		3(?)	5 1/2-11 1/2	4-5 days	N.V.C.D.F.H.	fecal streptococci: 1,000,000/g
220.	probably bacterial	Jan. 6	Toronto, Ontario	home	home	cooked cabbage mixed with raw vegetables		X		≥1(?)	2	1	N.	A.C.C.: 1,900,000/g
221.	probably bacterial	Jan. 15	Willowdale, Ontario	take-out restaurant	take-out restaurant	mushrooms		X		3(3)	1 1/2	2-6	N.V.	A.C.C.: >20,000,000/g coliforms: >2,400,000/g
222.	probably bacterial	Jan. 16	Etobicoke, Ontario	retail store	home	sweet pickled back bacon		X		4(4)	6	8	N.V.D.	A.C.C.: 1,400,000/g
223.	probably bacterial	Jan. 17	Willowdale, Ontario	home	home	turkey roll and chicken roll		X		2(2)	11 1/2	?	V.D.	turkey roll: 180,000 A.C.C./g 4,600 coliforms/g chicken roll: 570,000 A.C.C./g 24,000 coliforms/g
224.	probably bacterial	Jan. 17	Etobicoke, Ontario	retail store	home	cooked ham		X		1(1)	11	?	N.V., lack of appetite	A.C.C.: >20,000,000/g 24,000 coliforms/g. Best before date was Dec. 14/82
225.	probably bacterial	Jan. 21	Ottawa, Ontario	restaurant	restaurant	ham, chicken loaf and salami		X		≥1(?)	3	?	V.C.	each of the three foods had >30,000,000 A.C.C./g
226.	probably bacterial	Jan. 21	Etobicoke, Ontario	fast food facility	home	meat on stick		X		5(?)	9 1/2	24	N.C.D.F. (bloody)	A.C.C.: 1,300,000/g Group D streptococci: 54,000/g
227.	probably bacterial	Jan. 29	Ottawa, Ontario	restaurant	restaurant	crab and shrimp		X		≥1(?)	1	?	V.D.F.	crab: 9,200,000 A.C.C./g shrimp: 9,280,000 A.C.C./g 4,300 coliforms/g
228.	probably bacterial	Jan. 30	Winnipeg, Manitoba	home	home	white sauce				2(2)	4 1/2	?	V.D.	time/temperature abuse of sauce
229.	probably bacterial	January	Timmins, Ontario	retail store	retail store	egg salad sandwich	X			≥1(?)	?	?	V.	A.C.C.: 222,000/g coliforms: 4,400/g

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230.	probably bacterial	January	Oshawa, Ontario	hospital	hospital	pasteurized cream		X		11(?)	?	?	V.C.D.	A.C.C.: >300,000/g
231.	probably bacterial	Feb. 2	Toronto, Ontario	retail store	retail store	canned oysters		X		1(1)	2	9 days	N.V.C.D., fainting	A.C.C.: 690,000/g. Containers leaked under pressure
232.	probably bacterial	Feb. 2	London, Ontario	fast food facility	fast food facility	chicken burger		X		1(?)	6	24	N.V.C.D.F.H.	timer on cooker malfunctioned and chicken still raw in middle. A.C.C.: 600,000/g
233.	probably bacterial	Feb. 3	Bolton, Ontario	take-out restaurant	take-out restaurant	Chinese food (chicken balls, fried rice, chicken chowmein)		X		4(4)	9 1/2	24	N.V.D.	fried rice and chicken chow mein: 1,450,000 A.C.C./g; 1,100,000 coliforms/g; egg roll: 73,000 A.C.C./g 11,000 coliforms/g
234.	probably bacterial	Feb. 7	Winnipeg, Manitoba	restaurant	restaurant	sea food sauce				4(4)	4	?	N.C. (severe)	food left at room temperature
235.	probably bacterial	Feb. 8	Brantford, Ontario	retail store	home	salami		X		2(2)	3	?	V.	A.C.C.: 4,800,000/g
236.	probably bacterial	Feb. 8	Quebec, Quebec	home	home	spaghetti sauce				3(3)	30	24	N.V.C.D.F.	product thawed and kept at room temperature
237.	probably bacterial	Feb. 9	North York, Ontario	restaurant	restaurant	white sauce		X		2(2)	2	?	C.D.	A.C.C.: >20,000,000/g coliforms: 2,400,000/g Group D streptococci: >2,000,000/g
238.	probably bacterial	Feb. 11	Toronto, Ontario	restaurant	restaurant	green salad (lettuce, zucchini green pepper, carrot, celery)		X		1(?)	5	?	V.C.D.F. (bloody)	green salad: >240,000 coliforms/g
239.	probably bacterial	Feb. 11	Brantford, Ontario	take-out restaurant	take-out restaurant	Chinese food (chicken fried rice)		X		2(2)	4	12	N.V.D.F.H.	A.C.C.: 34,000/g
240.	probably bacterial	Feb. 14	London, Ontario	fast food facility	fast food facility	chicken patty				1(?)	?	?	?	patty improperly cooked
241.	probably bacterial	Feb. 16	Warteworth, Ontario	restaurant	restaurant	hamburger				3(3)	2 1/2-3	?	N.C.D., burning feeling	meats and gravy held at room temperature for prolonged periods of time
242.	probably bacterial	Feb. 16	Willowdale, Ontario	restaurant	restaurant	potato salad, tuna salad		X		3(?)	5	?	V.C.D.H.	potato salad: 170,000 A.C.C./g 1,500 coliforms/g; tuna salad: 490,000 A.C.C./g 4,600 coliforms/g
243.	probably bacterial	Feb. 16	Kingston, Ontario	restaurant	restaurant	baked lasagna		X		1(1)	12	24	V.C.D.	A.C.C.: 30,000,000/g transportation of foods at improper temperatures, foods held at restaurant at ambient temperatures, foods kept past recommended expiration codes
244.	probably bacterial	Feb. 17	Ottawa, Ontario	lodge	lodge cafeteria	casserole, cooked hamburger or pork		X		41(?)	4	24-48	V.D.F.	cooked hamburger: 780,000 A.C.C./g 15,000 coliforms/g 57,000 enterococcus/g
245.	probably bacterial	Feb. 18	Tavistock, Ontario	home	home	meat and mixed vegetables		X		7(7)	6	48	N.V.C.D.	A.C.C.: 1,500,000/g total coliforms: 4,300/g
246.	probably bacterial	Feb. 18	Ottawa, Ontario	restaurant	restaurant	hamburger		X		2(?)	2 1/2	?	N.C.D.F.H.	raw hamburger: >30,000,000 A.C.C.: 33,000/g total coliforms: 20,000/g
247.	probably bacterial	Feb. 24	Shawinigan, Quebec	retail store	air force base	chicken				24(26)	?	18-20	N.C.D.	product thawed and kept at inadequate temperatures for 5 hours
248.	probably bacterial	Feb. 24	Toronto, Ontario	restaurant	restaurant	turkey		X		1(?)	1 1/2	19 1/2	N.V.C.	turkey: 17,000,000 A.C.C./g 34,000 coliforms/g
249.	probably bacterial	Feb. 27	Bracebridge, Ontario	delicatessen	delicatessen	corned beef and beerwurst		X		1(1)	3 1/2	48	N.C.D.H., chills, muscular aches	corned beef: 226,000,000 A.C.C./g >110,000 coliforms/g beerwurst: 22,000,000 A.C.C./g. Corned beef with off odour
250.	probably bacterial	Feb. 27	Penticton, British Columbia	restaurant	?	potato salad				68(135)	24	24	N.V.C.D.	two restaurant workers who prepared the salad had recent illness with nausea and vomiting
251.	probably bacterial	Feb. 28	Utopia, Ontario	home	home	bacon		X		3(3)	14-17	?	V.C.D.	A.C.C.: 44,000,000/g total coliforms: 2,400/g
252.	probably bacterial	March 3	Etobicoke, Ontario	restaurant	restaurant	ham		X		4(?)	12	4 1/2	D.	ham: >200,000 A.C.C./g 430 fecal coliforms/g
253.	probably bacterial	March 4	Oshawa, Ontario	hospital	hospital kitchen	corned beef		X		1(?)	3 1/2	24	C.D.	corned beef: >30,000,000 A.C.C./g 240,000 coliforms/g

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254.	probably bacterial	March 4	Cornwall, Ontario	restaurant	restaurant	pizza,(pepperoni mushroom,sauce)	X			7(?)	1/2	1/4	N.	pepperoni: 72,000 A.C.C./g mushrooms: 14,950,000 A.C.C./g 4,300 coliforms/g sauce: 130,000 A.C.C./g
255.	probably bacterial	March 6	Barrie, Ontario	restaurant	restaurant	smoked arctic char	X			1(?)	8	?	?	A.C.C.: >300,000,000/g Group D streptococci: 140,000/g
256.	probably bacterial	March 9	Niagara Falls, Ontario	restaurant	restaurant	gravy				2(4)	2-4	24	N.V.C.D.H.	suspect variation in temperature of gravy in serving container which is refilled six times a day. Container in steam table may not be cleaned prior to refilling
257.	probably bacterial	March 11	Toronto, Ontario	restaurant	restaurant	chicken shish kebab,chicken or mixed vegetables	X			1(?)	? 1/2	48	N.V.D.	shish kebab: >340,000 coliforms/g
258.	probably bacterial	March 12	Guelph, Ontario	restaurant	restaurant	lasagna and sea-shell noodle and macaroni salads	X			1(2)	6	6 1/2	N.V.	lasagna: 17,000,000 A.C.C./g noodle salad: 25,000,000 A.C.C./g >240,000 coliforms/g macaroni salad: 140,000 A.C.C./g 430 coliforms/g
259.	probably bacterial	March 13	Oshawa, Ontario	restaurant	restaurant	gravy,or beef patties	X			1(?)	5	24	N.V.D., dizziness	beef patties: 440,000 A.C.C./g Yersinia intermedia isolated
260.	probably bacterial	March 13	North York, Ontario	retail store	retail store	donuts	X			2(?)	8	24	N.V.C.D.	A.C.C.: 5,200,000/g coliforms: 1,100,000/g
261.	probably bacterial	March 15	Windsor, Ontario	retail store	home	2% milk	X			2(2)	3	7	N.	A.C.C.: 18,000,000/ml
262.	probably bacterial	March 16	London, Ontario	restaurant	restaurant	whipping cream	X			1(?)	21	?	N.D.	A.C.C.: 8,000/g fecal coliforms: 4,300/g
263.	probably bacterial	March 17	Etobicoke, Ontario	industrial cafeteria	industrial cafeteria	lamb stew or cheese cake with cream topping	X			21(?)	1 1/4	24	N.V.C.	3 patients had S. aureus in their stools. Lamb stew: >200,000 A.C.C./g cheese cake: 110,000 A.C.C./g. The foods were left over from lunch time and served at dinner time after being left at room temperature. 10 of the 21 employees sick were treated in hospital.
264.	probably bacterial	March 18	Joliette, Quebec	lunch bar in gas station	lunch bar canteen	egg sandwiches	X			1(?)	3	18	N.C.D.F.	A.C.C. 72,000,000/g fecal streptococci: 34,000/g
265.	probably bacterial	March 18	Montreal, Quebec	office	office	milk				4(6)	1-5	7	V.C.	poor storage of the milk
266.	probably bacterial	March 19	Etobicoke, Ontario	home	home	bread	X			2(2)	2	48	N.V.C.	A.C.C.: 180,000/g
267.	probably bacterial	March 20	Cobourg, Ontario	retail store	home	salmon	X			1(1)	1	72	N.V.C.D.	A.C.C.: 120,000/g
268.	probably bacterial	March 23	Campbellford, Ontario	restaurant	restaurant	hamburger	X			2(?)	2	3	V.C.D.	A.C.C.: 10,800,000/g
269.	probably bacterial	March 31	Etobicoke, Ontario	take-out restaurant	home	chicken	X			1(1)	8 1/2	11	N.V.C.D.	A.C.C.: 30,000/g Group D streptococci: 40,000/g
270.	probably bacterial	April 3	Oshawa, Ontario	restaurant	restaurant	Chinese food (chicken balls)	X			2(?)	10	?	N.C.D.	chicken balls: >30,000,000 A.C.C./g
271.	probably bacterial	April 3	Kitchener, Ontario	restaurant	restaurant	spareribs	X			2(?)	1	18	N.V.	ribs: 1,300,000 A.C.C./g
272.	probably bacterial	April 4	Etobicoke, Ontario	home	home	dressing duck and salad	X			14(?)	8-11	7-8	C.V.D. (bloody)	dressing duck: >200,000 A.C.C./g salad: 200,000 A.C.C./g >2,400,000 coliforms/g 2,400 fecal coliforms/g
273.	probably bacterial	April 4	St. George, Ontario	home	home	cake	X			12(?)	12	36-40	V.C.D.	A.C.C.: 3,500,000/g coliforms: 15,000/g
274.	probably bacterial	April 6	Ottawa, Ontario	restaurant	restaurant	chicken and gravy	X			2(2)	3-4	10	V.C.D.	A.C.C.: 1,400,000/g. Improper handling of food after being cooked
275.	probably bacterial	April 12	Ville de la Baie, Quebec	restaurant	restaurant	club sandwich	X			3(6)	1/2-1	9-18	V.C.D.H.	A.C.C.: 270,000,000/g
276.	probably bacterial	April 13	Mt. Elgin, Ontario	home	home	raw homemade pork sausage	X			21(?)	5	2	N.V.C.D.F.	A.C.C.: 17,600,000/g
277.	probably bacterial	April 14	Cobourg, Ontario	home	home	beef	X			1(?)	3 1/2	8 1/2	V.C.D.	A.C.C.: 720,000/g

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278.	probably bacterial	April 16	Brampton, Ontario	retail store	retail store	smoked picnic ham			X	21(?)	?	24	N.V.	A.C.C.: 450,000/g coliforms: 14,000/g
279.	probably bacterial	April 20	Kenora, Ontario	retail store	home	ground beef			X	4(4)	4	24	V.C.H.	A.C.C.: 940,000/g
280.	probably bacterial	April 21	Barrie, Ontario	raceway	catering company	egg salad and salmon sandwiches with salad dressing		X	X	35(800)	30-72	72	N.V.C.D.	too much handling and improper refrigeration. Lack of supervision
281.	probably bacterial	April 27	Ottawa, Ontario	restaurant	restaurant	salad,chicken wings,ribs, salad dressing				10(27)	6-10	17	N.V.D.H.V., dizziness	poor refrigeration and poor handling
282.	probably bacterial	April 22-23	Barrie, Ontario	shrine club	catering company	egg salad sandwiches		X	X	75(225)	24-72	72	N.V.C.D.	catering company also involved in in another incident
283.	probably bacterial	April 23-25	Gloucester, Ontario	retail store	home	cold cuts				3(3)	5	?	V.C.	cold cuts were repackaged after found with damaged cryovac seals
284.	probably bacterial	April 24	Toronto, Ontario	restaurant	restaurant	double cheese pizza		X		2(?)	8	48	N.V.C.D.H.	raw dough for pizza had >2,000,000 A.C.C./g
285.	probably bacterial	April 26	Barrie, Ontario	club	club	potato salad		X		>1(?)	?	?	N.V.D.	A.C.C.: 11,000,000/g
286.	probably bacterial	April 28	Beaverton, Ontario	home	home	hamburger		X		2(2)	5	24	C.	A.C.C.: 2,000,000/g
287.	probably bacterial	April 29	Blainville, Quebec	restaurant	restaurant	hamburger		X		4(?)	1-7	?	N.V.D.C.F.	A.C.C.: 100,000,000/g for both vehicles
288.	probably bacterial	April	Gloucester, Ontario	retail store	home	bologna and cold cuts		X		2(2)	?	?	V.C.	bologna: 14,000,000 A.C.C./g cold cuts: 1,700,000 A.C.C./g Group D streptococci: 143,000/g
289.	probably bacterial	May 1	Etobicoke, Ontario	retail store	home	chocolate milk				1(?)	immediately	?	V.C.	pH of sample was 6.20,compared to normal 6.75. This indicates a slight increase in acidity probably to bacterial spoilage of milk
290.	probably bacterial	May 1	Milton, Ontario	home	home	cooked veal		X		5(?)	2	?	V.C.D.	A.C.C. 10,000,000/g Group D streptococci: 1,000,000/g
291.	probably bacterial	May 2	Toronto, Ontario	restaurant	restaurant	milk and strawberry milkshake		X		2(?)	2	17	N.V.C.	milk and milkshake had over 2,000,000 A.C.C./g and 240,000 coliforms/g
292.	probably bacterial	May 3	Toronto, Ontario	restaurant	restaurant	lamb , chicken or rice with coconut sauce				2(?)	3 1/2-6	6-8 1/2	N.V.C.D., distended abdomen	food kept at 45°C on steam table. Milk coconut mixture kept at room temperature
293.	probably bacterial	May 5	London, Ontario	retail store	manufacturing plant	canned cream style corn				3(?)	8	?	D.	vinegar taste in corn probably due to thermophilic spoilage
294.	probably bacterial	May 8	Alma, Quebec	social in hall	catering company	turkey with dressing				40(?)	10-15	?	C.D.	turkey and sauce stored at room temperature for 48 hrs
295.	probably bacterial	May 8	Thunder Bay, Ontario	restaurant	restaurant	chicken divan and quiche		X		2(?)	12	?	C.D., malaise	chicken: 1,200,000 A.C.C./g quiche: 100,000 A.C.C./g
296.	probably bacterial	May 10	Hauterive, Quebec	home	home	smoked herring				2(?)	5	?	N.V.D.	herring smoked that day at room temperature for 4 hours
297.	probably bacterial	May 13	Ottawa, Ontario	restaurant	restaurant	green pepper		X		2(?)	24	72	V.C.D.	green pepper: 3,000,000 A.C.C./g
298.	probably bacterial	May 15	Verdun, Quebec	restaurant	restaurant	ice cream		X		3(3)	1 1/2-6	?	N.V.C.D.	A.C.C.: 1,200,000/g coliforms: 1,800/g
299.	probably bacterial	May 20	Grimsby, Ontario	home	home	cheese		X		1(1)	9	6	N.V.	A.C.C.: 2,400,000/g
300.	probably bacterial	May 22	Hamilton, Ontario	restaurant	home	chicken		X		3(?)	2	12	N.V.C.D.	A.C.C.: 50,000/g fecal coliforms: 36/g
301.	probably bacterial	May 22	Dorset, Ontario	vacation resort restaurant	restaurant	submarine sandwich (spiced ham)				1(2)	2	7 days	C.D.H.	refrigerator operating at 8°C and meats stored in water to prevent drying
302.	probably bacterial	May 24	Laval, Quebec	restaurant	restaurant	chicken brochette (kebob)		X		2(?)	2-5	48	N.V.C.D.	A.C.C. 180,000,000/g
303.	probably bacterial	May 25	Toronto, Ontario	retail store	home	vacuum packed roast beef		X		1(?)	6 1/4	?	N.V.C.D., weakness	A.C.C.: >3,000,000/g
304.	probably bacterial	May 29	Montreal, Quebec	restaurant	restaurant	Chinese food (chicken)		X		4(4)	5 1/2	8	N.V.D.C.F.	A.C.C.: 66,000,000/g coliforms: 1,600,000/g

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305.	probably bacterial	May 30	Temiscamingue, Quebec	?	?	raw milk				5(?)	3-9	3-8	N.V.C.D.	
306.	probably bacterial	May	London, Ontario	home	home	ham			X	2(?)	?	?	V.C.D.	A.C.C.: >2,000,000/g
307.	probably bacterial	June 2	London, Ontario	restaurant	restaurant	shrimp			X	1(?)	4	5	N.V.D.	A.C.C.: 8,800,000/g
308.	probably bacterial	June 6	Ottawa, Ontario	restaurant	restaurant	chicken salad			X	1(?)	1	?	V.D., dizziness	A.C.C.: 200,000/g
309.	probably bacterial	June 8	Niagara Falls, Ontario	hotel	hotel	roast beef and gravy				25(400)	14 1/2-19	?	C.D.	all persons contacted had same symptoms. Foods warmed for 4 hours
310.	probably bacterial	June 8	Winnipeg, Manitoba	retail store	retail store	garlic sausage				1(1)	6	12	N.V.C.D.	store repacked sausage due to loss of vacuum
311.	probably bacterial	June 11	Barrie, Ontario	restaurant	restaurant	steak spice			X	2(?)	13	24	N.V.C.D.	A.C.C.: 2,400,000/g
312.	probably bacterial	June 13	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken, shrimp)			X	2(?)	1	?	V.N.D.	high A.C.C./g
313.	probably bacterial	June 13	Hamilton, Ontario	fast food facility	fast food facility	hamburgers			X	3(?)	1 1/4	12	N.V.C.F.	A.C.C.: 320,000/g S. aureus: 3,000/g
314.	probably bacterial	June 14	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken balls)			X	3(?)	4 1/2	?	N.V.D.	high A.C.C./g
315.	probably bacterial	June 20	Mississauga, Ontario	restaurant	restaurant	snow crab			X	1(?)	10	24	N.V.C.D.	A.C.C.: 470,000/g coliforms: 46,000/g
316.	probably bacterial	June 21	Guelph, Ontario	fast food facility	fast food facility	partly skimmed milk				2(3)	?	?	?	milk had a bad taste and odour
317.	probably bacterial	June 26	Ottawa, Ontario	restaurant	restaurant	salami sandwich			X	>1(?)	2	2	N.V.C.D.H.	A.C.C.: 1,500,000/g
318.	probably bacterial	June 26	Vanier, Ontario	hotel	hotel	ham sandwich			X	7(15)	1-2 1/2	?	V.C.D., dizziness	A.C.C.: >2,000,000/g. Sandwich not eaten for 2-3 hours after delivery to room
319.	probably bacterial	June 26	Ottawa, Ontario	hotel restaurant	restaurant	ham sandwich, beef sandwich or cheese			X	1(?)	2	2	N.V.C.D.	ham sandwich: >2,000,000 A.C.C./g cheese: >2,000,000 A.C.C./g 170,000 Group D Streptococcus/g
320.	probably bacterial	June 27	Toronto, Ontario	restaurant	restaurant	cucumber salad, ham or reuben sandwich				2(3)	?	?	V.C.D.H., dizziness	slow sales for foods which were outside of refrigerator during serving hours. Improper rotation of the salad
321.	probably bacterial	June 28	Toronto, Ontario	restaurant	kitchen	smoked ham			X	2(?)	4	?	V.C.D.H., dizziness	high counts of Gram negative bacilli per gram in the ham
322.	probably bacterial	June 29	Mississauga, Ontario	restaurant	restaurant	Chinese food (cooked chicken)			X	3(?)	5	9	N.V.	A.C.C.: 1,800,000/g coliforms: 110,000/g Group D streptococci: 1,800,000/g
323.	probably bacterial	June	Stratford, Ontario	farm	farm	cream from raw milk				3(?)	?	?	V.C.D.	
324.	probably bacterial	June	Napanee, Ontario	home	home	home pasteurized milk			X	1(?)	?	?	C.D.(bloody)	A.C.C.: >2,000,000/ml coliforms: 24,000/ml
325.	probably bacterial	July 4	Chicoutimi, Quebec	butcher shop delicatessen	delicatessen	smoked ham sandwich			X	1(?)	10-15	?	C.D.	A.C.C. 35,000,000/g
326.	probably bacterial	July 4	Dorchester, Ontario	camp	camp	rice soup, ham sandwiches or rice			X	28(?)	9 1/2	9	N.V.C.F.H., vertigo	rice soup: 170,000 A.C.C./g ham sandwiches: 190,000 A.C.C./g rice: 90,000 A.C.C./g 1,500 coliforms/g
327.	probably bacterial	July 5	London, Ontario	restaurant	restaurant	seafood chowder			X	2(2)	1 1/2	?	N.V.C.D.	A.C.C.: 20,000/g 7,500 coliforms/g
328.	probably bacterial	July 6	Thunder Bay, Ontario	train station cafeteria	train station cafeteria	ham, peas, meat loaf or spaghetti			X	6(?)	3	4 1/2	N.V.C.D.F. (bloody)	peas: 3,000,000 A.C.C./g; 230 fecal coliforms/g meatloaf: 150,000 A.C.C./g spaghetti: 240,000 fecal coliforms/g ham: 240,000 coliforms/g
329.	probably bacterial	July 8	London, Ontario	restaurant	restaurant	beef sandwich			X	1(?)	5	?	V.D.	A.C.C.: >3,000,000/g; coliform: coliforms: 2,400/g. The beef had a sour odour
330.	probably bacterial	July 9	Brampton, Ontario	home	?	ham			X	>1(?)	?	?	N.V.D.F.	high A.C.C./g

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331.	probably bacterial	July 9	Hamilton, Ontario	retail store	home	filet mignon		X		1(?)	5 1/2	?	N.V.D.	raw meat: 2,000,000 A.C.C./g
332.	probably bacterial	July 12	Ste-Beatrice, Quebec	?	?	chicken		X		5(?)	?	?	N.V.C.D.V.	A.C.C. >100,000,000/g
333.	probably bacterial	July 12	Greenock Twp., Ontario	home	home	raw milk		X		21(?)	?	?	N.V.C.D.B. (bloody)	A.C.C.: 1,100,000/g
334.	probably bacterial	July 15	Ottawa, Ontario	restaurant	restaurant	Chinese food (chicken rice,and vegetable fried rice)				2(6)	1-3	?	V.C.	rice probably left out unrefrigerated
335.	probably bacterial	July 17	Willowdale, Ontario	restaurant	restaurant	salads (egg, potato,rice,tuna)		X		21(?)	?	?	D.	all salads contained >2,000,000 A.C.C./g
336.	probably bacterial	July 19	Toronto, Ontario	retail store	home	rice and pork		X		2(?)	9	6	N.V.C.D. (bloody)F.	A.C.C.: 1,400,000/g
337.	probably bacterial	July 19	Ottawa, Ontario	take-out restaurant	take-out restaurant	Chinese food (shrimp)		X		2(?)	?	34 1/2	V.C.D.	raw shrimp: >2,000,000 A.C.C./g 490,000 enterococci/g shrimp batter: 540,000 A.C.C./g 2,300 coliforms/g
338.	probably bacterial	July 21	Whitby, Ontario	hospital	hospital kitchen	macaroni salad or turkey		X		1(?)	?	?	N.	turkey: 910,000 A.C.C./g 110,000 coliforms/g macaroni salad: 500,000 A.C.C./g 21,000 coliforms/g. Taste unpleasant
339.	probably bacterial	July 24	Kitchener, Ontario	retail store	home	2% chocolate milk		X		1(1)	?	?	?	A.C.C.: 300,000/ml.Chocolate milk had an unpleasant odour and ropey appearance
340.	probably bacterial	July 24	Ottawa, Ontario	restaurant	home	chicken or fried rice				2(?)	1 1/2	?	V.	lapse in food sanitation practices
341.	probably bacterial	July 24	Blyth, Ontario	home	home	raw milk				>1(?)	48-72	5 days	C.D. (bloody)F.	
342.	probably bacterial	July 27	Halifax, Nova Scotia	retail store	retail store	creamy macaroni salad				1(1)	1	24	N.V.C., tremors	temperature in refrigerated case at retail store was high which could shorten shelf life of product
343.	probably bacterial	July 28	Toronto, Ontario	restaurant	restaurant	beef bourgignon and salad		X		2(?)	15 1/2	5	N.D.	beef bourgignon: >2,000,000 A.C.C./g salad: >2,000,000 A.C.C./g >240,000 coliforms/g
344.	probably bacterial	July 29	Lefroy, Ontario	home	home	ocean perch		X		4(4)	4 1/2	36	V.D.	A.C.C.: 28,000,000/g coliforms: 110,000/g
345.	probably bacterial	July	Mississauga, Ontario	restaurant	restaurant	Chinese food (cooked chicken)		X		9(?)	?	?	N.V.	cooked chicken: >2,000,000 A.C.C./g 110,000 coliforms/g
346.	probably bacterial	July	Burlington, Ontario	restaurant	restaurant	egg salad		X		1(?)	48	?	N.V.C.D.F.	A.C.C.: >10,000/g coliforms: 24,000/g fecal coliforms: 530/g
347.	probably bacterial	July	Brampton, Ontario	home	home	cooked ham		X		1(1)	?	?	N.V.D.F.	A.C.C.: 2,400,000/g coliforms: 440,000/g
348.	probably bacterial	Aug. 2	Brampton, Ontario	home	home	hot sausage		X		1(?)	?	72	C.	A.C.C.: >2,000,000/g fecal coliforms: 2,400/g
349.	probably bacterial	Aug. 2	Ottawa, Ontario	restaurant	restaurant	shrimp,scallops or mocha cake				1(1)	?	?	V.C.D.	food kept between 5° and 60°C
350.	probably bacterial	Aug. 4	North York, Ontario	retail store	home	chicken wings		X		1(?)	9	24	N.C.D.	A.C.C.: 930,000/g coliforms: 2,400/g Group D streptococci: 280,000/g
351.	probably bacterial	Aug. 4	Belleville, Ontario	retail store	manufacturing plant	submarine sandwiches				4(4)	?	?	N.V.D.F., perspiration	outdated product. It was recalled by the manufacturer
352.	probably bacterial	Aug. 10	Windsor, Ontario	retail store	home	pizza		X		1(1)	3	13	V.C.D., dizziness	A.C.C.: 1,100,000/g
353.	probably bacterial	Aug. 10	London, Ontario	restaurant	restaurant	sliced cooked turkey		X		1(?)	12 1/2	4 1/2	N.V.	A.C.C.: >3,000,000/g coliforms: 1,500/g
354.	probably bacterial	Aug. 18	Dohaml, Quebec	retail store	?	?				5(?)	20	?	D.	ice in contact with food may have been contaminated
355.	probably bacterial	Aug. 23	Scarborough, Ontario	restaurant	restaurant	luncheon meat		X		5(?)	2	10	N.C.D.	A.C.C.: 750,000/g
356.	probably bacterial	Aug. 26	North York, Ontario	department store cafeteria	cafeteria	roast beef		X		1(?)	16	24	C.D.	beef: 180,000 A.C.C./g 230,000 coliforms/g
357.	probably bacterial	Aug. 27	Lindsay, Ontario	food services establishment	home	fish and peas		X		1(1)	24	6	N.V.D.F.	fish: 130,000 A.C.C./g peas: 30,000 A.C.C./g

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358.	probably bacterial	Aug. 28	Toronto, Ontario	restaurant	restaurant	beef bourgignon with salad			X	2(?)	16 1/2	?	N.D.	high A.C.C./g
359.	probably bacterial	Aug. 29	Stratford, Ontario	restaurant	restaurant	pizza with bacon and mushrooms			X	3(3)	1	1	V.N.	A.C.C.: >20,000,000/g coliforms: 110,000/g
360.	probably bacterial	Aug. 29	Huntsville, Ontario	?	?	hamburger patties			X	9(14)	23	30	N.V.C.D.H.	A.C.C.: 150,000/g Group D streptococci: 25,000/g
361.	probably bacterial	Aug. 30	Brantford, Ontario	retail store	home	wieners			X	1(1)	4 1/2	2 1/2	N.C.D.	A.C.C.: 30,000,000/g Group D streptococci: 930,000/g
362.	probably bacterial	Aug. 30	Richmond Hill, Ontario	take-out restaurant	?	coleslaw			X	3(?)	?	?	D.	elevated bacterial counts, evidence of abuse
363.	probably bacterial	Aug. 31	Toronto, Ontario	take-out restaurant	home	chicken			X	1(1)	3	?	N.V.C.D.	A.C.C.: >2,000,000/g >2,000,000 Group D streptococci/g
364.	probably bacterial	Aug. 31	Burlington, Ontario	restaurant	restaurant	minced meat and turkey			X	2(?)	15	?	N.D., weakness	minced meat: 1,000,000 A.C.C./g turkey: 100,000 A.C.C./g
365.	probably bacterial	Aug. 31	Toronto, Ontario	restaurant	restaurant	tofu burger			X	1(?)	?	?	C.D.	A.C.C.: 820,000/g coliforms: 110,000/g
366.	probably bacterial	Aug. 31	Oshawa, Ontario	take-out restaurant	take-out restaurant	hamburgers,or milkshakes			X	5(?)	1	3 1/2-10	N.V.C.D.F.	hamburger: 900,000 A.C.C./g
367.	probably bacterial	August	Toronto, Ontario	delicatessen	delicatessen	smoked ham			X	>1(?)	?	?	?	A.C.C.: >2,000,000/g
368.	probably bacterial	August	North Bay, Ontario	restaurant	restaurant	Chinese food (fried rice)			X	>1(?)	?	?	?	A.C.C.: >900,000,000/g 340,000 Group D streptococci/g
369.	probably bacterial	Sept. 1	Ottawa, Ontario	home	home	beans and pork			X	15(15)	1-6 1/2	48	V.C.D.	A.C.C.: 210,000/g coliforms: 1,100,000/g. Black spots on beans
370.	probably bacterial	Sept. 1	Toronto, Ontario	home	?	hot dogs			X	>1(?)	?	?	V.	elevated bacterial counts, evidence of abuse
371.	probably bacterial	Sept. 4	Oshawa, Ontario	home	home	potato salad and turkey			X	7(?)	3	?	N.V.	turkey: 72,000,000 A.C.C./g coliforms: >24,000/g salad: >2,000,000 A.C.C./g >24,000 coliforms/g >2,000,000 Group D streptococci/g
372.	probably bacterial	Sept. 4	Oakville, Ontario	home	home	paté			X	6(?)	24	?	N.V.C.D.	A.C.C.: >2,000,000/g coliforms: 2,400/g fecal streptococci: 250,000/g
373.	probably bacterial	Sept. 5	Chesterville, Ontario	restaurant	restaurant	Chinese food (chicken ball, chicken wing,and egg roll)			X	69(?)	15 1/2	12	N.V.C.D.F.	all foods: >30,000,000 A.C.C./g >240,000 coliforms/g. Food was left outside for 1 day at over 29°C
374.	probably bacterial	Sept. 6	Toronto, Ontario	retail store	home	corned beef			X	2(?)	16	24	N.V.C.D.	A.C.C.: >2,000,000/g >2,000,000/g Group D streptococci
375.	probably bacterial	Sept. 6-8	Willowdale, Ontario	retail store	?	fresh salmon				1(1)	?	?	V.D.N., stomach ache, gas,bloated	fish glowed in the dark and tasted metallic
376.	probably bacterial	Sept. 7	Newmarket, Ontario	fast food facility	fast food facility	hamburger			X	3(?)	8 1/2	9 1/2	N.V.D.	A.C.C.: 120,000/g 60,000 Group D streptococci/g
377.	probably bacterial	Sept. 8	Toronto, Ontario	home	home	turkey and chicken salad			X	2(?)	3	?	V.C.D.	turkey: >2,000,000 A.C.C./g chicken salad: >2,000,000 A.C.C./g >240,000 coliforms/g
378.	probably bacterial	Sept. 10	Creighton, Ontario	social event in hall	catering company	turkey,gravy				38(60)	9-12	12	C.D.	turkey and gravy sat on counter for approximately 5 hours between cooking and serving. Turkey was sliced half an hour before serving and reheated. Gravy also was not refrigerated between cooking and serving
379.	probably bacterial	Sept. 10	Toronto, Ontario	home	home	devilled ham spread			X	>1(?)	6	3	C.D.	A.C.C.: 18,000/g coliforms: 4,600/g
380.	probably bacterial	Sept. 12	Winnipeg, Manitoba	restaurant	restaurant	spinach			X	4(4)	3-4	?	C.D.	high levels of A.C.C. and E. coli/g
381.	probably bacterial	Sept. 15	Strathroy, Ontario	shattoir	home	pork shoulder or ground pork			X	4(?)	6	?	D.	pork shoulder: 110,000 coliforms/g ground pork: >2,400,000 coliforms/g
382.	probably bacterial	Sept. 16	Quebec, Quebec	farm	home	raw milk				2(2)	2	10	V.C.D.	
383.	probably bacterial	Sept. 17	Lucknow, Ontario	retail store	home	sliced bologna			X	1(1)	18	24	C.D.F.	A.C.C.: 9,600,000/g coliforms: 240,000/g

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384.	probably bacterial	Sept. 18	Ottawa, Ontario	restaurant	restaurant	potato salad, mixed vegetable salad, stewed vegetables	X			2(?)	5	?	N.V.C.D.	High A.C.C./g
385.	probably bacterial	Sept. 21	Kakabeka Falls, Ontario	retail store	home	garlic sausage	X			1(1)	12	24	N.V.C.	A.C.C.: 450,000/g
386.	probably bacterial	Sept. 21	Ottawa, Ontario	employee cafeteria	employee cafeteria	egg salad	X			2(2)	1/2	?	malaise	breakdown in refrigeration. Display case at 16°C. High A.C.C./g
387.	probably bacterial	Sept. 28	Malton, Ontario	retail store	retail store	milk				8(8)	5	2 1/2 days	N.V.C.D.F., thirst, excessive salivation, perspiration, weakness, dehydration	milk was outdated by 8 days
388.	probably bacterial	Sept. 29	Windsor, Ontario	take-out restaurant	home	pizza	X			4(?)	3 1/2	24	N.V.C.D.M.	A.C.C.: 50,000/g
389.	probably bacterial	Sept. 30	Etobicoke, Ontario	hotel cafeteria	cafeteria	salami sandwich	X			1(?)	2	?	V.D.	A.C.C.: >2,000,000/g
390.	probably bacterial	September	Washago, Ontario	retail store	home	ground beef	X			≥1(?)	?	?	?	A.C.C.: 54,000,000/g
391.	probably bacterial	September	Mississauga, Ontario	hotel restaurant	hotel restaurant	ham and cheese	X			≥1(?)	?	?	N.V.C.D.M., (bloody stool)	ham and cheese: 72,000,000 A.C.C./g 120,000 coliforms/g
392.	probably bacterial	September	Orillia, Ontario	restaurant	restaurant	beef	X			≥1(?)	?	?	N.D.	A.C.C.: >3,000,000/g 990,000 Group D streptococci/g
393.	probably bacterial	September	North York, Ontario	home	home	hot dogs	X			≥1(?)	?	?	V.	A.C.C.: 1,200,000/g coliforms: 46,000/g Group D streptococci: 170,000/g
394.	probably bacterial	Oct. 1	Oshawa, Ontario	home	home	cheese	X			6(6)	1	?	N.F.	180,000 Group D streptococci/g
395.	probably bacterial	Oct. 1	Simcoe, Ontario	home	home	picnic ham				1(?)	?	?	N.	ham had a rancid smell
396.	probably bacterial	Oct. 4	Marville, Ontario	home	home	raw milk				2(?)	?	1 week	C.D.F.	
397.	probably bacterial	Oct. 6	Sudbury, Ontario	restaurant	restaurant	pizza with cheese	X			2(2)	5-11	18	N.V.C.D.M., chills	cheese: 2,000,000 A.C.C./g
398.	probably bacterial	Oct. 7	Richmond Hill, Ontario	restaurant	restaurant	lasagna	X			2(2)	1	2	N.V.C.D.	A.C.C.: >2,000,000/g 9,300 coliforms/g Group D streptococci: 380,000/g
399.	probably bacterial	Oct. 9	Glen Robertson, Ontario	home	home	raw milk				2(?)	5	6 days	D.(bloody)	
400.	probably bacterial	Oct. 9	Hamilton, Ontario	take-out restaurant	office	pastrami and sour cream	X			≥1(?)	6-11	18	N.V.C.D.F.M.	both foods contained greater than 2,000,000 A.C.C./g
401.	probably bacterial	Oct. 10	Edmonton, Alberta	home	home	turkey, dressing or green salad	X			2(2)	3	?	N.V.	streptococci isolated. Victims hospitalized
402.	probably bacterial	Oct. 11	Winnipeg, Manitoba	retail store	retail store	all beef wieners				3(3)	12	24	V.C.D.	store received 20 boxes of product which was near spoilage levels for a cheap price
403.	probably bacterial	Oct. 18	Petawawa, Ontario	forces base	forces base	hamburger meat and meat stew	X			30(?)	?	?	V.D.	hamburger meat: 1,500,000 A.C.C./g stew: 1,800,000 A.C.C./g
404.	probably bacterial	Oct. 20	Cambridge, Ontario	retail store	manufacturing plant	infant food (strained beef and farina)	X			1(1)	1	22	V.D.F.	A.C.C.: 230,000/g
405.	probably bacterial	Oct. 21	New Hamburg, Ontario	home	home	cherry soup	X			2(2)	1 3/4	?	N.D.F.	A.C.C.: 110,000/g
406.	probably bacterial	Oct. 22	Kirkland Lake, Ontario	retail store	home	roast duck and apricot stuffing	X			2(2)	2	4 1/2	V.D.F.M.	roast duck: 1,190,000 A.C.C./g 1,100,000 fecal coliforms/g stuffing: 1,200,000 A.C.C./g 1,090,000 fecal coliforms/g
407.	probably bacterial	Oct. 23	Sault Ste-Marie, Ontario	wedding reception	catering company	chicken wings	X			4(?)	4	?	V.C.D., (bloody stool)	high A.C.C./g
408.	probably bacterial	Oct. 26	Cambridge, Ontario	take-out restaurant	home	submarine sandwiches	X			1(?)	4	3	V.D.M.	A.C.C.: 8,500,000/g
409.	probably bacterial	October	Oshawa, Ontario	home	home	canned milk	X			≥1(?)	?	?	?	A.C.C.: >2,000,000/g

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410.	probably bacterial	October	Whitby, Ontario	retail store	retail store	pizza		X		4(?)	?	?	?	A.C.C.: >3,000,000/g
411.	probably bacterial	Nov. 4	The Pas, Manitoba	retail store	?	corned beef		X		1(1)	5	48	N.V.F.	very high A.C.C./g and product had a sour smell
412.	probably bacterial	Nov. 6	Hamilton, Ontario	restaurant	restaurant	cooked rice				2(?)	?	?	V.C.D.H.	evidence of abuse
413.	probably bacterial	Nov. 15	Lindsay, Ontario	home	home	sliced bologna		X		1(1)	6	22	N.V.C.D.H.	A.C.C.: >2,000,000/g. Patient hospitalized for 24 hours. Improper refrigeration of bologna
414.	probably bacterial	Nov. 18	Riviere Beaudette, Quebec	recreation centre	bakery	pork and beans or hot dogs				6(19)	8-15	36	N.V.C.D.	no refrigeration, power failure for 7 hours
415.	probably bacterial	Nov. 21	Mississauga, Ontario	restaurant	restaurant	smoke flavour pepperoni		X		2(?)	1	48	V.C.D.(bloody) dizziness	A.C.C.: >2,000,000/g
416.	probably bacterial	Nov. 22	Sudbury, Ontario	children's group home	children's group home	homemade chicken soup				10(23)	9-12	48	N.V.C.	mishandling of chicken giblets for soup suspected
417.	probably bacterial	Nov. 30	Arnprior, Ontario	home	home	homemade tomato relish		X		1(1)	4	24	N.C.D.H.	A.C.C.: 1,300,000/g
418.	probably bacterial	November	Thunder Bay, Ontario	fast food facility	fast food facility	hamburger		X		2(?)	?	?	N.C.D.	A.C.C.: >2,000,000/g >2,400,000/g coliforms 4,600/g fecal coliforms
419.	probably bacterial	November	Stratford, Ontario	farm	farm	raw eggs				9(3)	?	?	V.C.D.(bloody)	
420.	probably bacterial	November	Brampton, Ontario	restaurant	restaurant	cooked turkey		X		>1(?)	?	?	?	A.C.C.: 150,000/g
421.	probably bacterial	Dec. 1	Toronto, Ontario	restaurant	restaurant	cheeseburger		X		2(?)	9	?	N.V.D.	raw hamburger: >2,000,000 A.C.C./g coliforms: 24,000/g in raw meat
422.	probably bacterial	Dec. 10	Sudbury, Ontario	restaurant	restaurant	turkey		X		96(48)	8-12 mean 9	1 hr-12 days mean 24	N.C.D.	A.C.C.: <2,000,000/g fecal coliforms: 21,000/g Group D streptococci: >2,000,000/g. Poor food handling observed
423.	probably bacterial	Dec. 11	Cobourg, Ontario	take-out restaurant	take-out restaurant	deep fried fish fillets				2(2)	4	?	N.V.C.D.	fillets kept a long time at room temperature
424.	probably bacterial	Dec. 12	Toronto, Ontario	home	home	roast beef		X		>1(?)	?	?	?	A.C.C.:>2,000,000/g
425.	probably bacterial	Dec. 15	Brantford, Ontario	golf and country club	golf and country club	turkey		X		>2(?)	11	?	V.D.	A.C.C.: 700,000/g
426.	probably bacterial	Dec. 19	Coldwater, Ontario	home	home	pork chops or mushrooms		X		5(5)	2	48	N.V.C.	pork chops: 4,100,000 A.C.C./g 2,100 coliforms/g 230 fecal coliforms/g mushrooms: >10,000 A.C.C./g
427.	probably bacterial	Dec. 21	Scarborough, Ontario	take-out restaurant	take-out restaurant	pizza		X		4(?)	8-12	4 1/2-7 1/4	N.C.D.H.	mushrooms in pizza had 1,300,000 A.C.C./g and 440,000 coliforms/g
428.	probably bacterial	Dec. 21	Scarborough, Ontario	restaurant	?	mushrooms				2(?)	20	?	N.C.D.	evidence of abuse
429.	probably bacterial	Dec. 22	Niagara Falls, Ontario	home	home	egg nog		X		3(3)	24-48	?	N.V.C.D.F.H., dizziness	A.C.C.: 2,000,000/g
430.	probably bacterial	Dec. 26	Chatham, Ontario	retail store	home	all beef wieners		X		3(?)	3 1/2	48	V.D.	A.C.C.: >2,000,000/g
431.	probably bacterial	December	Downsview, Ontario	nursing home	nursing home	meat loaf		X		13(?)	?	?	D.	A.C.C.: >2,000,000/g coliforms: >2,400,000/g
	UNKNOWN - PROBABLY MOLD													
432.	probably mold	March 17	Creighton, Ontario	retail store	manufacturing plant	lemon lime soft drink		X		1(1)	?	?	N.	large piece of foreign matter, most likely mold, in the bottle
433.	probably mold	Sept. 10	Milton, Ontario	retail store	?	bottled beer		X		2(2)	1/2	?	N.H.	heavy, large sediment similar to mold clots with very cloudy liquid seen in bottle. Beer must be at least 1 year old
434.	probably mold	Jan. 22	Thunder Bay, Ontario	retail store	manufacturing plant	beer		X		1(1)	10	5 days	swollen tongue, sore gums and lips	fine thread-like particles suspended in the beer (possibly mold)

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	UNKNOWN - PROBABLY YEAST													
435.	probably yeast	Jan. 15	Niagara Falls, Ontario	retail store	?	canned apple juice				2(2)	6	?	V.C.D.	juice smelled fermented. Sharp dent 0.6 cm long in can
436.	probably yeast	June 18	Toronto, Ontario	bulk retail store	manufacturing plant	brown sugar			X	1(1)	5	?	V.C.D.	excess levels of yeast were found in sugar
437.	probably yeast	Aug. 17	Hamilton, Ontario	retail store	manufacturing plant	ginger ale				1(1)	?	?	?	bottle caps damaged and stock was over a year old. Appeared cloudy and had a very strong ginger flavour
438.	probably yeast	Sept. 27	Toronto, Ontario	retail store	manufacturing plant	unsweetened fresh orange juice				1(1)	?	?	C.	product appears to be fermenting. Original off odour indicated too much concentrate
439.	probably yeast	Oct. 11	Sarnia, Ontario	retail store	?	apple juice				1(1)	1/2	?	V.	chemical fermented taste
	UNKNOWN - PROBABLY BACTERIAL OR MOLD OR YEAST													
440.	probably bacterial or mold	Feb. 19	Windsor, Ontario	banquet at restaurant	restaurant	chili con carne			X	47(80)	1 1/2-4	?	N.V.D.	moldy, uncooked red kidney beans added to previously frozen chili. 320,000 A.C.C./g; 11,000 fecal coliform/g
441.	probably bacterial or yeast	Sept. 4	Ottawa, Ontario	retail store	manufacturing plant	canned orange drink				1(1)	?	?	severe gastro-enteritis	product almost 2 years old. Loss of vacuum and leakage noted in cans
442.	probably bacterial or yeast	Sept. 16	Orillia, Ontario	restaurant	?	beer			X	≥1(?)	?	?	?	high A.C.C./g
443.	probably bacterial or yeast	Nov. 13	Calgary, Alberta	retail store	manufacturing plant	apple juice				1(1)	2	?	?	juice was not clear
	UNKNOWN - PROBABLY YEAST OR MOLD													
444.	probably yeast or mold	Oct. 9	Edmonton, Alberta	retail store	manufacturing plant	canned infant formula				1(1)	?	?	?	product leakage and black slime ring noticed around one double seam. Remainder of product discarded
445.	probably yeast or mold	Oct. 22	Osgoode, Ontario	retail store	retail store	pancake mix				1(1)	2	24	sleepy, disorientated, dizziness, felt drugged	product smelled and tasted like perfume
446.	probably yeast or mold	Nov. 7	Pelham, Ontario	retail store	?	muffin mix				2(2)	1/2	?	metallic taste, achey muscles	product tasted soapy and had vanilla odour. Went moldy within a very short time
	UNKNOWN - PROBABLY VIRAL													
347.	probably viral	April 13	Ottawa, Ontario	restaurant	restaurant	filet mignon, lobster tail, shrimp, scallops or strawberry pie				4(4)	12-55	?	V.C.P., general malaise	illness typical of viral infection
	UNKNOWN - PROBABLY ANIMAL													
448.	probably scombroid	September	? Ontario	retail store	?	canned tuna				≥1(?)	3 1/2	12	swelling of throat, face, hands; pain in legs, arms, hands; difficulty breathing	
	UNKNOWN - PROBABLY PLANT													
449.	probably plant	Dec. 5	Thunder Bay, Ontario	health food store	?	herbal tea				3(3)	7 1/2-10	15 1/2-36	C.H., disorientation, tiredness, shortness of breath	possible sensitivity reaction
	PROBABLY METAL													
450.	probably copper	Aug. 10	Ottawa, Ontario	college campus	vending machine	orange pop				1(1)	immediately	?	V.C.	fresh water pipe in vending machine is copper
451.	probably metal	March 24	Oakville, Ontario	retail store	work	canned peaches				≥1(?)	8	48	V.C.	interior of can black caused by acidification. Can probably left open and oxidized

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452.	possibly mercury poisoning	April 16	Cap-De-La-Madeleine, Quebec	retail store	manufacturing plant	mussels in sauce	X			1(1)	?	?	?	High mercury levels in blood
453.	probably metal	June 10	Beaverlodge, Alberta	retail store	manufacturing plant	canned apricots				1(1)	immediately	?	V.	severe corrosion of cans noted. Product was 2 yrs old
454.	probably metal	June 11	Montreal, Quebec	drug store	manufacturing plant	infant formula				1(1)	?	?	?	thick deposit of rust on tin
455.	probably metal	Aug. 25	Goose Bay, Labrador	retail store	manufacturing plant	canned blueberries				1(1)	1	?	V.D.	product was at least 2 years old. The can was detinned and the product had a low pH
456.	probably tin	Nov. 16	Barrie, Ontario	retail store	?	apple juice				1(1)	immediately	?	V.	juice kept in an opened tin in the fridge for 4 days. Can corroded
	PROBABLY SOLVENTS													
457.	probably gasoline	January	Espanola, Ontario	retail store	?	corned beef				2(2)	1/2	?	N.V.	product tasted and smelled of gasoline
458.	probably solvent	April 22	Halifax, Nova Scotia	retail store	?	vanilla cake				1(1)	?	?	V.	cakes had a definite odor of kerosene or fuel oil
459.	probably solvent	Oct. 10	Sault-Ste-Marie, Ontario	retail store	?	canned cola				1(1)	1	?	V.D. upset stomach, disoriented	several cans from case tasted like varsol, tin or root beer syrup
	PROBABLY MONOSODIUM GLUTAMATE													
460.	probably monosodium glutamate	Jan. 1	Scarborough, Ontario	restaurant	restaurant	Chinese food (fried rice, spareribs, sweet and sour chicken balls)				2(4)	4	1/4	N.V.	apparent overuse of monosodium glutamate in food
461.	probably monosodium glutamate	July 28	Ottawa, Ontario	home	home	chicken soup base				2(3)	2	?	V.C.F., (severe)	apparent overuse of monosodium glutamate in soup
	PROBABLY ALLERGEN													
462.	probably allergen	Feb. 1	Truro, Nova Scotia	dealer	?	weight loss meal replacement				1(1)	72-96	?	N., dizziness, insomnia, distorted vision, fatigue, loss of memory, personality change	complainant has lots of allergies. Possible sensitivity reaction. Same problem occurred with another 9 cases
463.	probably allergen	Feb. 1	Toronto, Ontario	restaurant	restaurant	vegetable soup, salami				≥1(?)	1/2	6	dizziness, palpitations, sweating, difficulty breathing, and swallowing, unconsciousness	
464.	aloe vera compound	February	Edmonton, Alberta	retail store	?	aloe vera gel juice				1(1)	?	1 week	unconsciousness, rash, blistering, swollen and aching muscles	this was the first time she used the juice. Sensitivity reaction.
465.	probably allergen	March 5	Pictou County, Nova Scotia	retail store	?	weight loss meal replacement				1(1)	10-15 minutes	?	N.V.C.	patient hospitalized. Possible sensitivity reaction
466.	probably allergen	March 24	Sydney River, Nova Scotia	retail store	manufacturing plant	smoked ham				1(1)	1	24	itching, swollen lip, puffy face, lump in throat	ham was slightly overcooked
467.	probably allergen	April 10	Don Mills, Ontario	restaurant	restaurant	shrimp				1(3)	10 minutes	?	swelling and redness of face	2 years old child was diagnosed as having scalded skin syndrome
468.	probably allergen	April 12	Sarnia, Ontario	dealer	?	weight loss meal replacement				1(1)	?	?	N.C.D.F., brown skin, cold sores, constipation, severe mood changes	patient recovered after quitting diet
469.	probably allergen	April 14	Edmonton, Alberta	retail store	?	beef jerky				1(1)	immediately	2 weeks	heart stopped, body swollen	no label on product. Possible allergic reaction to monosodium glutamate

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470.	probably allergen	May	St. John's, Newfoundland	retail store	?	weight loss meal replacement				1(1)	?	?	stomach pains, tremors and chills	
471.	probably allergen	May	Ottawa, Ontario	retail store	?	weight loss meal replacement				1(1)	5 days	?	urinary infection	
472.	probably allergen	June 1	Grand Falls, Newfoundland	dealer	?	weight loss meal replacement				1(1)	?	?	constipation, dizziness, fatigue insomnia, feeling of high energy at times	
473.	probably allergen	June 3	Windsor, Newfoundland	dealer	?	weight loss meal replacement				1(1)	?	?	N.D., feeling of irritation	
474.	probably allergen	June 6	Windsor, Newfoundland	dealer	?	weight loss meal replacement				1(1)	?	?	H., (migraine) dizziness	symptoms disappeared when normal diet resumed
475.	probably allergen	June 8	St. John's, Newfoundland	dealer	?	weight loss meal replacement				1(1)	?	?	H., dizziness, chest pains	symptoms ceased when diet stopped
476.	aloe vera compound	June 9	Edmonton, Alberta	dealer	?	aloe vera juice				1(1)	?	48	unconsciousness, rash, blistering, muscles swollen, uncoordinated	possible sensitivity reaction to juice. Took 60 ml and was basically "knocked out"
477.	probably allergen	June 16	Corner Brook, Newfoundland	dealer	?	weight loss meal replacement				1(1)	?	?	seizures, convulsions	patient required hospitalization
478.	probably allergen	June 22	Teeswater, Ontario	take-out restaurant	?	fried chicken				4(4)	?	?	hives	4 members of family got hives after eating chicken
479.	probably allergen	July 10	Sydney, Nova Scotia	retail store	?	beef and pork sausages				1(1)	20-30 minutes	3/4	H., intense burning in face and arms, itchiness, red flushing, and heart palpitations	
480.	probably allergen	Aug. 2	Mississauga, Ontario	retail store	?	grapes				1(1)	1	?	V.C., rash, bronchial constriction	
	UNKNOWN - PROBABLY OTHER CHEMICAL													
481.	probably chemical	Feb. 10	Toronto, Ontario	home	home	homogenized milk				≥1(?)	24	?	D.	chemical odour in milk
482.	probably chemical	March 27	Calgary, Alberta	retail store	retail store	canned beans with pork				5(5)	1-1 1/2	?	?	can was damaged and lining was corroded
483.	probably chemical	April 25	Sudbury, Ontario	retail store	?	fruit cocktail				2(2)	?	?	?	interior of can deticned. Brown spot consisting of excess sealing compoun on the of tin
484.	probably chemical	May 31	Ville Ste-Catherine, Quebec	?	manufacturing plant	herbal capsule				1(?)	10-15 minutes	?	N., headache, stomach ache	flavour resembling iodine
485.	probably calcium chloride	June 9	Sault Ste-Marie, Ontario	retail store	manufacturing plant	popsicle				1(2)	1/4-1/2	?	V.	product tasted of acidity (pH 3), ill child was forced to eat it by grandparents. "Brine splash" probably occurred during manufacturing
486.	probably chemical	July 10	North York, Ontario	retail store	?	skim milk				1(1)	immediately	?	V.	milk had chemical, rancid acidic taste
487.	probably chemical	Aug. 23	Whitby, Ontario	retail store	retail store	canned pears				1(1)	2	?	V.C.	probably chemical. Patient hospitalized
488.	probably chemical	Sept. 11	Dartmouth, Nova Scotia	retail store	manufacturing plant	cola drink				4(4)	2	?	H., nervous, edgy, cold sweat, sore throat	pH of 3.5 is high for this product. Soapy taste and feeling in mouth. Possible contamination with chain lubricant at the plant
489.	probably chemical	Sept. 13	Toronto, Ontario	bakery	bakery	crescent rolls, or cheese buns				2(2)	1 1/2	?	V.C.D.	problem with fumes from adjacent construction site
490.	probably chemical	Sept. 25	Burnaby, British Columbia	home delivery	dairy	homogenized milk				1(1)	?	?	V.	toxic smell and had a burning nose sensation after drinking
491.	probably chemical	Oct. 1	Surrey, British Columbia	retail store	?	margarine				1(1)	?	48	N.C.H.	margarine had soapy taste

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492.	probably chemical	Oct. 2	Calgary, Alberta	retail store	manufacturing plant	soft drink				2(2)	immediately	?	C.D., burnt throats, and tongue	possible contamination with line detergent
493.	probably sodium hydroxide	Oct. 18	Kingsville, Ontario	legion hall	manufacturing plant	lager beer	X			1(1)	immediately	?	sick stomach, heartburn	beer appeared very cloudy. Contained needle-like crystals composed of 14,000 ppm of Na+
494.	probably chemical	Oct. 28	Chester Basin, Nova Scotia	retail store	?	peas				1(1)	immediately	48	sore lips, blisters on roof of mouth, sore stomach	peas had strong, bitter taste and odour of urine
495.	probably chemical	Nov. 12	Mississauga, Ontario	retail store	manufacturing plant	2% milk				1(1)	?	?	sore throat	milk had a caustic flavour
496.	probably chemical	Dec. 4	Millbrook, Ontario	retail store	?	homogenized milk				1(1)	1/2	1/2	fainted twice	milk had metallic taste
497.	probably chemical	Dec. 18	Kitchener, Ontario	retail store	manufacturing plant	2% milk				2(2)	immediately	?	C.,burning sensation in throat,muscle spasms	milk smelled and tasted like gasoline. Product recalled
498.	probably chemical	Dec. 20	Calgary, Alberta	retail store	?	fresh egg noodles				2(2)	?	?	N., dizziness	product had a chemical taste
	OTHER UNKNOWN													
499.	?	Jan. 1	Scarborough, Ontario	take-out restaurant	home	Chinese food (fried rice,sweet and sour chicken balls,vegetables)				2(?)	4	?	V.	
500.	?	Jan. 3	Regina, Saskatchewan	restaurant	restaurant	moussaka				2(?)	2 1/2	?	N.V.C.D., chills	
501.	?	Jan. 5	Hamilton, Ontario	restaurant	restaurant	coconut cream pie				4(?)	4 1/2	24	N.V.C.D.F.	
502.	?	Jan. 5	Delta, British Columbia	retail store	?	garlic sausage				2(2)	4	6 days	C.D.	
503.	?	Jan. 5	London, Ontario	retail store	home	canned corned beef or canned mini ravioli				2(?)	?	?	N.V.D.	
504.	?	Jan. 6	Nanaimo, British Columbia	home	?	home canned fish				2(2)	10-12	24-30	N.D.	
505.	?	Jan. 7	Regina, Saskatchewan	restaurant	restaurant	meat loaf				2(?)	3 1/2	?	N.V.C.D.	
506.	?	Jan. 7	West Hill, Ontario	retail store	?	orange drink or sausages				3(3)	2-2 1/2	24-36	N.V.C.D., flushing	
507.	?	Jan. 9	Ottawa, Ontario	take-out restaurant	take-out restaurant	Chinese food (moo goo guy kaw, mushroom chowmein, sweet and sour chicken balls)				3(3)	10-15 minutes	?	N.V., numbness in face	
508.	?	Jan. 9	Delta, British Columbia	home	?	salmon casserole				2(2)	2-3	24	N.V.D.C.F.H.	
509.	?	Jan. 10	Delisle, Quebec	home	?	mutton stew				4(?)	2	12	N.V.D.	
510.	?	Jan. 11	Oakville, Ontario	retail store	home	2% milk				2(2)	10	?	N.V.D.	
511.	?	Jan. 11	Ottawa, Ontario	take-out restaurant	take-out restaurant	raw hamburger, cooked hamburger				2(?)	3/4	16	N.V.D.F., severe cramps	hamburger appeared somewhat raw
512.	?	Jan. 13	Papineauville, Quebec	home	?	home milk	X			3(?)	11	24	D.	
513.	?	Jan. 16	St. Prime, Quebec	?	?	trout	X			2(?)	6-7	3	N.V.D.C.F.	
514.	?	Jan. 16	Pitt Meadows, British Columbia	restaurant	restaurant	barbecued ribs and rigatoni				5(6)	2-10	1 1/4-17	N.V.C.D.F.P.	
515.	?	Jan. 18	London, Ontario	retail store	manufacturing plant	canned fruit salad				3(3)	9	32	V.D.	can appeared to be damaged
516.	?	Jan. 19	Stoney Creek, Ontario	restaurant	restaurant	kielbossa,garlic bologna or turkey breast				2(?)	12	48	V.C.D.	

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517.	?	Jan. 19	Nanaimo, British Columbia	retail store	?	mixed nuts				1(1)	?	1 1/2	blurred vision	person had same reaction on two separate occasions
518.	?	Jan. 21	Perth, Ontario	school	school	wieners or milk				6(?)	9	48	V.	
519.	?	Jan. 22	Ottawa, Ontario	retail store	?	bacon				2(2)	1/2	?	N.C.D.F.H., dizziness	
520.	?	Jan. 23	Hamilton, Ontario	take-out restaurant	take-out restaurant	chicken				2(2)	9 1/2	30 1/2	N.V.C.D.F.H.	
521.	?	Jan. 23	Lasalle, Quebec	home	home	ravioli with meat sauce				2(2)	1 1/2	4-5	N.V.C.D.H.	
522.	?	Jan. 24	Toronto, Ontario	restaurant	restaurant	picante sauce made of tomato juice, jalapeno pepper, tomato,onions				2(?)	11	?	V.C.D.H., loss of appetite	
523.	?	Jan. 25	Regina, Saskatchewan	home	home	home made sausage				4(4)	6	?	N.V.D.	
524.	?	Jan. 25-29	Markdale, Ontario	restaurant	restaurant	breaded shrimp				3(?)	2 1/2-9	?	N.V.C.D.F.	2 people ate at same function, on January 25; one unrelated case ate on January 29. All 3 were members of large groups eating at the restaurant. 2 cases hospitalized
525.	?	Jan. 26	Scarborough, Ontario	restaurant	restaurant	filet mignon, curried rice,egg salad,potato salad or sour cream				2(?)	5	9 1/2	N.V.D., muscle pains	
526.	?	Jan. 26	Scarborough, Ontario	restaurant	restaurant	cheese cake				2(3)	5-12	?	N.V.C.D., aching muscles	the cheese cake is the only food in common for the 2 patients
527.	?	Jan. 26	Windsor, Ontario	restaurant	restaurant	pizza				4(4)	7 1/2	?	N.V.C.D.	
528.	?	Jan. 27	Ste-Adele, Quebec	retail store	?	sweet cream				3(?)	6-8	?	C.	
529.	?	Jan. 27	Vancouver, British Columbia	home	home	cooked hamburger meat				4(4)	10-12	24	N.V.D.	
530.	?	Jan. 28	Halifax, Nova Scotia	retail store	?	corned beef				3(3)	immediately	?	V.D.H., sweating	
531.	?	Jan. 29	Scarborough, Ontario	home	home	pizza				3(?)	7	?	N.C.D.	
532.	?	Jan. 30	Nepean, Ontario	restaurant	restaurant	salad,cooked chicken,italian dressing or thousand island dressing				3(6)	1	?	V.D.	
533.	?	Jan. 30	Pierrefonds, Quebec	civic arena	restaurant	hamburger				15(20)	3 1/2	?	N.V.C.H.	every sick person was at the arena that night. Carbon monoxide or carbon dioxide may have been the cause although foodborne disease suspected
534.	?	Jan. 30	Scarborough, Ontario	retail store	?	dry roasted peanuts				2(2)	6-7	2 1/2 days	N.C.D., lack of appetite	
535.	?	Jan. 31	Willowdale, Ontario	restaurant	restaurant	Chinese food (shrimp in garlic sauce, scallops, mixed vegetables)				2(?)	6	17	V.C.D.H.	
536.	?	Jan. 31	Winnipeg, Manitoba	restaurant	restaurant	Chinese food (egg rolls)				2(?)	1 1/2	12	N.V.D.	
537.	?	January	Prince George, British Columbia	liquor store	?	beer				3(3)	1	?	V.	
538.	?	January	Perth, Ontario	home	home	apple juice				2(2)	?	?	V.D.	
539.	?	Feb. 2	North York, Ontario	home	home	pork				3(?)	2	?	N.V.D.H.	
540.	?	Feb. 2	Edmonton, Alberta	home	home	chicken, dressing or gravy				3(5)	?	?	?	

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541.	?	Feb. 2	Winnipeg, Manitoba	restaurant	restaurant	shrimp or chicken				3(3)	5-5 1/2	10-12	N.D.	
542.	?	Feb. 5	Fleurimont, Quebec	retail store	home	fish (Haddock) with cheese				5(5)	4	72	N.V.C.F.	
543.	?	Feb. 5	London, Ontario	home	home	cooked pasta with ground beef				2(?)	3	24	N.V.C.D., gas	
544.	?	Feb. 6	Stony Plain, Alberta	restaurant	restaurant	chicken				4(5)	4	?	N.V.C.D.	
545.	?	Feb. 8	Weston, Ontario	retail store	?	beef soup				?(2)	1/2-1	24	V.	
546.	?	Feb. 8	North York, Ontario	restaurant	restaurant	custard				2(?)	2	?	V.D.	
547.	?	Feb. 9	Windsor,	restaurant Ontario	restaurant	beef,chili or gravy				36(50)	3 - 5 1/2	168	V.C.D. weakness	two patients required hospital treatment
548.	?	Feb. 10-12	Gloucester, Ontario	home	home	beef-fillet,beef steak				2(2)	?	?	N.C.D. green stool	
549.	?	Feb. 10	Ottawa, Ontario	hospital	hospital kitchen	corned beef,cream of wheat,pork, junket,or meat pie				2(?)	1 1/4	6-7	C.D.	
550.	?	Feb. 11	Toronto, Ontario	fast food facility	fast food facility	ribs or strawberry milkshake				2(2)	2-3	24	N.V.C. weakness, muscule pains	
551.	?	Feb. 11	Willowdale, Ontario	fast food facility	fast food facility	cheeseburger and fries				4(?)	3 1/2	24	N.V.C.D.	
552.	?	Feb. 12	Maple Ridge, British Columbia	take-out restaurant	?	deep fried fish				2(2)	2 1/2	36	N.V.D.C.F.	
553.	?	Feb. 12	Chilliwack, British Columbia	retail store	?	chocolate ice cream				2(2)	4-6	?	N.D.C.	
554.	?	Feb. 13	Stony Plain, Alberta	nursing	nursing	meatloaf,beets, fries or dessert				22(95)	12	24	N.V.C.D.	
555.	?	Feb. 13	Williamstown, Ontario	home	home	roast beef				3(?)	6	8 1/2	N.V.D.F.H.	
556.	?	Feb. 13	Brampton, Ontario	home	home	prime rib bone				4(4)	5 1/2	72	N.V.C.D.H.	
557.	?	Feb. 14	Wetoka, Wetaskiwin, Alberta	take-out restaurant	take-out restaurant	chicken,or salad				3(?)	2-6	14	N.D	
558.	?	Feb. 14	Kitchener, Ontario	retail store	?	barbecue chips				?(?)	2 3/4-48	48	N.V.C. extreme fatigue	only people who consumed the chips were ill
559.	?	Feb. 14	Hull, Quebec	retail store	home	fish				2(2)	10	24	V.C.D.	
560.	?	Feb. 15	Barrie, Ontario	home	home	chicken legs				3(3)	3 1/2	20	N.D.H.	
561.	?	Feb. 15	Burnaby, British Columbia	retail store	?	granola bars	X			3(3)	6-11	12-30	D.C.	Yersinia enterocolitica isolated from food sample
562.	?	Feb. 16	Quebec, Quebec	restaurant	restaurant	Chinese food (fried rice)				2(2)	3	?	N.V.D.	
563.	?	Feb. 17	Abbotsford, British Columbia	retail store	?	canned salmon sandwiches				3(3)	?	10-11	N.V.D.C.F.P.	
564.	?	Feb. 18	Windsor, Ontario	hotel	hotel's restaurant	chicken dinner				2(?)	6	48-72	N.V.D.	
565.	?	Feb. 18	Victoria, British Columbia	retail store	?	buttered walnut bars				3(3)	1 1/2	48	N.C.D.F. hives and swollen lips	one girl had all these symptoms and was hospitalized. The other two had nausea only
566.	?	Feb. 18	Ottawa, Ontario	restaurant	restaurant	pizza with meat sauce				2(2)	3 1/2	?	V.C.D. dizziness	
567.	?	Feb. 19	Winnipeg, Manitoba	restaurant	restaurant	Chinese food (wonton soup)				2(2)	1 1/2-4	24	N.V.C.D.	
568.	?	Feb. 19	Burnaby, British Columbia	retail store	?	ham and cheese or roast beef sandwiches				3(3)	2-6	24-48	V.D.C.	

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569.	?	Feb. 21	Scarborough, Ontario	fast food facility	fast food facility	hamburger				2(?)	12	12	V.C.D.	
570.	?	Feb. 21	Chatham, Ontario	retail store	trailer park	peanut butter				2(2)	6	?	V.D.	
571.	?	Feb. 23	Toronto, Ontario	restaurant	restaurant	chicken roll, mayonnaise or ketchup				2(?)	1/4	3-11	swollen tongue, itchy face, lumpy rash	
572.	?	Feb. 24	Red Deer, Alberta	retail store	?	beer				3(3)	9	?	V.C.	
573.	?	Feb. 25	Sudbury, Ontario	restaurant	restaurant	Chinese food (chicken fried rice or almonds)				2(?)	1/2	2	C.D.	
574.	?	Feb. 25	Toronto, Ontario	restaurant	restaurant	roast beef and cheesecake				2(?)	4 1/2	11	C.D. hot and cold flashes	
575.	?	Feb. 25	Timmins, Ontario	restaurant	restaurant	almonds				2(?)	1/2	2	C.D.	
576.	?	Feb. 25	Calgary, Alberta	retail store	?	frozen ice cream bars				2(2)	?	?	V.	
577.	?	Feb. 25	Verdun, Quebec	restaurant	restaurant	Chinese food				3(3)	3/4	?	N.V.D.C.H.	
578.	?	Feb. 26	Prince George, British Columbia	retail store	?	meat sausage				2(2)	10-12	?	V.D.C. dizziness	
579.	?	Feb. 27	Kamloops, British Columbia	restaurant	?	steak				3(4)	3-5	19	N.V.D.C.	
580.	?	Feb. 28	Montreal, Quebec	hotel	?	beer				3(3)	?	?	V.D.F. chest pain, headache	
581.	?	Feb. 28	Nelson, British Columbia	home	?	corn				3(4)	8	36	N.D.C.	
582.	?	February	St. John's, Newfoundland	retail store	?	canned mango pulp				3(3)	12-14	48-72	N.D.	
583.	?	March 1	Winnipeg, Manitoba	retail store	?	beef wieners				3(3)	5	?	N.C.	
584.	?	March 2	Richmond Hill, Ontario	restaurant	restaurant	salami,spice loaf ham,mozzarella cheese or vegetable salad				19(?)	12	48-120	C.D. chills	
585.	?	March 3	Windsor, Ontario	take-out restaurant	take-out restaurant	pizza				4(4)	5 1/2	3 1/2	N.V.C.D.F. dizziness	
586.	?	March 3	Toronto, Ontario	restaurant	kitchen	lobster,beef, vegetables				2(?)	4	9	N.V.D.	
587.	?	March 3	Alliston, Ontario	home	home	chicken or carrot cake				2(?)	7	6-7	V.C.D.	
588.	?	March 4	Kitchener, Ontario	retail store	?	chocolate bar				2(2)	2 - 2 1/2	?	N.V.D.F.	
589.	?	March 6	Edmonton, Alberta	fish market	?	shrimp,or marble cheese				2(?)	?	?	N.V.	
590.	?	March 6	Orleans, Ontario	take-out restaurant	home	Chinese food (egg rolls,chicken balls,soo guy, spare ribs,rice)				2(2)	14	?	D.	
591.	?	March 6	North Vancouver, British Columbia	take-out restaurant	?	fried chicken				3(3)	1-6	5	N.V.D.C.F.	
592.	?	March 7	Orleans, Ontario	restaurant	restaurant	Chinese food (egg roll,chicken balls or plum sauce)				2(?)	14	?	D.	
593.	?	March 7	Windsor, Ontario	ice cream store	ice cream store	ice cream cake				8(8)	13	8	V.C.D.H.	
594.	?	March 7	Regina, Saskatchewan	restaurant	restaurant	chicken or gravy				3(?)	4	?	N.C.D.	
595.	?	March 7	Toronto, Ontario	restaurant	restaurant	egg roll,beef and beans,chicken and vegetables				2(?)	14	?	N.V.C.	

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596.	?	March 7	Sturgeon, Alberta	home	home	stir-fried shrimp/chicken				3(4)	2 1/2-13	?	N.V.C.D.	
597.	?	March 9	Kamloops, British Columbia	home	?	home-made sausage				4(4)	4-7	19-38	N.V.D.C.H.	
598.	?	March 9	Niagara Falls, Ontario	restaurant	restaurant	gravy				3(?)	2-3	24	N.V.C.D.H.	
599.	?	March 10	Lakefield, Ontario	home	home	ice cream				2(2)	?	?	C.	
600.	?	March 12	Dundas, Ontario	meat store	home	ground chuck				3(?)	?	?	N.V.D.F.H.	
601.	?	March 13	Kimberley, British Columbia	retail store	?	blue cheese dressing				2(2)	1/2-1	24-48	V.C.H.	
602.	?	March 14	Brampton, Ontario	restaurant	restaurant	mayonnaise or beaton bluefish and sauce				2(?)	3 1/4	?	N.V.D.	
603.	?	March 15	Montreal, Quebec	home	home	ham		X		4(6)	12-36	?	N.V.C.	
604.	?	March 15	Dundalk, Ontario	home	home	butterscotch ripple ice cream				3(3)	48	26-28	N.D.H	
605.	?	March 15	Whistler, British Columbia	restaurant	?	clams				6(?)	12	12-24	D.	
606.	?	March 16	Stouffville, Ontario	bakery	?	bubble gum				3(3)	1/2	?	N.V.C.	
607.	?	March 17	Stony Plain, Alberta	restaurant	restaurant	Chinese food (chicken fried rice, sweet and sour ribs)				3(5)	2-4	?	N.C.D.	
608.	?	March 19	Quebec, Quebec	retail store	?	home milk				2(?)	?	?	N.	
609.	?	March 20	Ottawa, Ontario	restaurant	restaurant	hamburger, sauce				3(5)	6	48	N.C.D.	
610.	?	March 20	Aylmer, Ontario	mennonite community	home	raw milk cheese				5(50)	3	24	?.	
611.	?	March 21	Surrey, British Columbia	restaurant	?	pizza				3(3)	1 - 1 1/2	1/2-1	N.V.C.F. dizziness	
612.	?	March 21	Ottawa, Ontario	home	home	cooked spaghetti				3(3)	8 1/2-9 1/2	?	C.D. dizziness, malaise	complainant ate spaghetti prepared 2 weeks prior to consumption
613.	?	March 24	Regina, Saskatchovan	restaurant	restaurant	beef stroganoff				2(?)	1 1/2	3	N.V.C.D.	
614.	?	March 24	Dunnville, Ontario	home	home	homemade chocolate				2(2)	35	?	V.C.	
615.	?	March 25	Ottawa, Ontario	restaurant	restaurant	sour cream, thousand island dressing				20(?)	7-8 1/2	7-8	N.V.C.D.	
616.	?	March 25	London, Ontario	?	?	salisbury steak				15(?)	5	36	D.	
617.	?	March 26	Edmonton, Alberta	restaurant	restaurant	seafood chowder				2(2)	6 1/2	24	C.D.	
618.	?	March 29	Arnprior, Ontario	home	home	?				2(2)	13 1/2	20-21 1/4	V.(severe), severe light headedness	
619.	?	March 31	Red Deer, Alberta	take-out restaurant	take-out restaurant	chicken, or bean salad				5(8)	10	24	N.C.D.	
620.	?	March	Englehart, Ontario	retail store	?	apple juice				2(2)	?	?	V.C.D.	
621.	?	April 2	Ottawa, Ontario	restaurant	restaurant	chicken, mucimi and dip				2(2)	9-17	24	V.D.	
622.	?	April 3	Windsor, Ontario	home	home	turkey, gravy, dressing, ham, mashed potatoes				13(?)	1	?	N.V.D.	

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623.	?	April 6	Vegreville, Alberta	take-out restaurant	take-out restaurant	chicken,coleslaw				2(3)	2	?	dizziness, weakness fainting	
624.	?	April 6	Nanaimo, British Columbia	take-out restaurant	?	Chinese food (chicken fried rice,dry garlic pork,almond chicken)				2(2)	2-9	24	N.V.C.	
625.	?	April 6	Mississauga, Ontario	retail store	retail store	cooked pizza, uncooked pizza				3(3)	1	14	V.C.D.	
626.	?	April 7	Bowmanville, Ontario	nursing home	nursing home kitchen	pork,chili,pudding tuna salad,egg nog ice cream, cheese				99(?)	3-4	24	N.V.D.	
627.	?	April 7	Montreal, Quebec	retail store	?	cola				5(?)	4	?	N.V.C.D.	
628.	?	April 8	Leduc-Strathcona, Alberta	home	home	hamburger or raw milk				4(4)	24	12	N.V.C.D. bloody stools	
629.	?	April 8	Ottawa, Ontario	restaurant	restaurant	chicken with gravy				2(2)	3	?	C.D.	
630.	?	April 8	Winnipeg, Manitoba	institution	?	chicken				2(3)	3-4	4	D.	
631.	?	April 9	Quebec, Quebec	retail store	?	Chinese fondue				3(?)	?	?	N.V.D.C.	
632.	?	April 11	Sudbury, Ontario	retail store	retail store	raspberry ice cream				2(2)	6 1/2	12	V.C.D. chills	
633.	?	April 12	Mississauga, Ontario	retail store	?	pink salmon				2(2)	?	?	N. chest pains	
634.	?	April 13	Sherbrooke, Quebec	pub	?	coquille st. jacques				10(?)	10-20	?	N.D.	
635.	?	April 13	Mississauga, Ontario	take-out restaurant	take-out restaurant	fried chicken or coleslaw				7(?)	3 1/2	?	N.D.	
636.	?	April 14	Orleans, Ontario	take-out restaurant	take-out restaurant	chicken				2(2)	5-12	21	V.D.F.	
637.	?	April 14	Ottawa, Ontario	take-out restaurant	home	chicken,salad, potato salad,or macaroni salad				2(?)	5	21	V.D.	
638.	?	April 15	Ottawa, Ontario	restaurant	restaurant	breaded scallops breaded shrimp, or lobster tails in garlic sauce				4(?)	48	?	N.V.H.	
639.	?	April 15	Anse Au Griffon, Quebec	retail store	?	cooked ham				2(?)	3-8	?	V.D.	
640.	?	April 15	Toronto, Ontario	fast food facility	fast food facility	hamburger patty, processed cheese and mayonnaise				3(?)	3	?	N.V.C.D.	
641.	?	April 15	Burnaby, British Columbia	school home economic cl	ans	beef stew				19(32)	1/2-24	1-36	N.D.C.F.H.P.	
642.	?	April 16	Winnipeg, Manitoba	restaurant	?	chicken chop suey				3(4)	5-17	5-12	N.C.D.	
643.	?	April 17	Hamilton, Ontario	door-to-door salesmen	?	meat or poultry				5(5)	1-2	?	V.D.	
644.	?	April 17	Montreal, Quebec	restaurant	restaurant	Chinese food				2(140)	12	?	C.D.	
645.	?	April 17	Powell River, British Columbia	home	?	roast beef				3(4)	1-5	20	N.V.D.C.P. stiff joints	
646.	?	April 18	Red Deer, Alberta	restaurant	restaurant	fries,gravy, or beef soup base				2(?)	1	2	V.C.	
647.	?	April 18	Barrie, Ontario	fast food facility	fast food facility	wieners				5(?)	2	13 1/2	N.V.C.D.F.H.	
648.	?	April 20	Hamilton, Ontario	meat market	home	t-bone steak				5(?)	1	18	V.C.D.F.	
649.	?	April 23	Goderich, Ontario	retail store	home	hamburger patties or french fries				2(?)	?	?	?	

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650.	?	April 24	Brampton, Ontario	home	home	pork meat				3(3)	1	?	N.	
651.	?	April 24	Melbourne, Ontario	?	?	turkey			X	200(?)	?	120	V.C.D.	A.C.C.: 22,000/g
652.	?	April 27	Edmonton, Alberta	retail store	?	chicken				9(?)	1 1/2	?	C.D.	
653.	?	April 27	Sudbury, Ontario	take-out restaurant	take-out restaurant	pizza				4(4)	3 1/2-5 1/2	48	N.V.C.D.	
654.	?	April 29	Ottawa, Ontario	restaurant	restaurant	raw clams, shrimps or salad				2(2)	18	34	V.C.D.F. dizziness, chills	
655.	?	April 30	Leduc-Strathcona, Alberta	restaurant	restaurant	pepperoni,ham, or salami				2(2)	9	?	V.	
656.	?	April 30	Hamilton, Ontario	retail store	home	summer sausage, creamed cheese or creamed garlic				2(?)	2 1/2	12	N.C.D.	
657.	?	May 1	St. Margarets Bay, Nova Scotia	retail store	?	canned boneless chicken				3(3)	10 minutes	?	V.C.	
658.	?	May 1	Hamilton, Ontario	retail store	home	2% milk				2(2)	2	34	N.V.C.D.H.	
659.	?	May 1	Parksville, British Columbia	retail store	retail store	barbecued chicken				2(2)	4	8	N.V.C.F.	
660.	?	May 1	Parksville, British Columbia	take-out restaurant	?	pizza				2(2)	8	?	N.V.D.C.	
661.	?	May 2	Pierrefonds, Quebec	home	restaurant	Chinese food				2(2)	2 1/2	12	N.V.D.C.	
662.	?	May 2	Kanata, Ontario	home	home	Chinese food (breaded shrimp, garlic pork balls)				2(2)	4 1/2-?	?	V.C.D.F.	
663.	?	May 3	West Vancouver, British Columbia	restaurant	?	hot turkey sandwich				2(2)	6-12	14-20	N.V.D.	
664.	?	May 4	Quebec, Quebec	take-out restaurant	home	chicken				3(3)	4	6	N.V.C.D.	
665.	?	May 4	Hamilton, Ontario	retail store	home	barbecued chicken				2(2)	9	34	N.V.C.D.H.	
666.	?	May 5	London, Ontario	villa	villa	cream style corn				4(?)	8	?	D.	
667.	?	May 7	Cornwall, Ontario	home	home	raw milk				5(?)	11 1/2	57	V.C.D.F.H.	
668.	?	May 8	Montreal, Quebec	restaurant	restaurant	cannelloni				5(15)	3 1/2-7 1/2	?	N.D.C.	
669.	?	May 9	Cold Lake, Alberta	home	home	sausage				3(4)	5	12	D.F. blurred vision, fainting	
670.	?	May 9	St. Laurent, Quebec	home	home	milk				2(2)	3 1/2	8	V.D.C.	
671.	?	May 10	Sarnia, Ontario	retail store	?	clamato juice				2(2)	2 1/2	36	V.C.D.	
672.	?	May 10	Outaouais, Quebec	retail store	home	steak				2(2)	4-6	60	N.V.	
673.	?	May 12	Monteregie, Quebec	retail store	?	liver pate				3(?)	12	36	N.C.V.D.	
674.	?	May 13	Timmins, Ontario	retail store	home	sausages				2(2)	9 1/2	72	N.D.	
675.	?	May 14	Gatineau, Quebec	retail store	?	canned tuna				2(?)	5	?	N.V.D.	
676.	?	May 15	Quebec, Quebec	restaurant	restaurant	hot dog or pogo				2(3)	9	?	V.C.N.	
677.	?	May 16	Niagara Falls, Ontario	home	home	cabbage rolls, beef corn, macaroni,or meat balls				25(35)	48	48	N.V.D.F.	

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678.	?	May 16	Leduc-Strathcona, Alberta	restaurant	restaurant	potato salad				3(3)	24	24	C.D.	
679.	?	May 18	Edmonton, Alberta	home	home	rice,vegetables,or steak				3(3)	3	?	V.C.D.	
680.	?	May 19	Kenoutin, Ontario	retail store	?	pink salmon				3(3)	6-11	?	V.C.D.	
681.	?	May 24	Newmarket, Ontario	vender	?	lemon-lime soft drink				2(2)	?	?	C.	product almost 1 year old and had an off taste
682.	?	May 24	Bayfield, Ontario	camp	camp	home baked beans				5(7)	51	24	N.C.D.F.H. bloody stool	
683.	?	May 25	Prince Rupert, British Columbia	restaurant	restaurant	prawns				6(8)	2 - 7 1/2	?	N.D.C.	
684.	?	May 26	Toronto, Ontario	restaurant	restaurant	steak and kidney pie filling				4(?)	16	4	C.D. sweating	
685.	?	May 26	Toronto, Ontario	retail store	?	weiners				3(3)	?	?	D.	poor stock rotation at retail level
686.	?	May 27	Willowdale, Ontario	home	home	goat meat				4(?)	immediately	192	V.C.D.	
687.	?	May 28	Newmarket, Ontario	retail store	retail store	mozzarella cheese				3(?)	3	?	N.V.H.	
688.	?	May 29	Winnipeg, Manitoba	restaurant	restaurant	meat pie or rice				3(3)	15	24	C.D.F.H.	
689.	?	May 30	Hull, Quebec	home	home	egg roll				4(4)	12	12	N.V.	
690.	?	May 30	Aylmer, Quebec	retail store	?	meat and potato pie				4(?)	12	?	N.V.	
691.	?	May 31	Winnipeg, Manitoba	restaurant	?	bean curd				2(2)	5	2	N.V.D.F.	
692.	?	May	Edson, Alberta	home	?	sparkling wine				2(2)	3-4	?	V.D.F.H.	
693.	?	May	Cornwall, Ontario	fast food facility	fast food facility	hamburger with cheese				5(?)	?	?	N.V.C.D.F.H.	
694.	?	June 1	Simcoe, Ontario	restaurant	restaurant	pizza,mushrooms or ham				2(3)	4	6	N.V.D.	
695.	?	June 2	Scarborough, Ontario	home	home	?				2(?)	?	18	V.D.	
696.	?	June 3	Dolbeau, Quebec	?	?	sandwiches and salad				6(?)	?	?	?.	
697.	?	June 3	Edmonton, Alberta	restaurant	restaurant	chicken,coleslaw macaroni salad or bean salad				2(2)	?	?	D.	
698.	?	June 3	North York, Ontario	retail store	?	peanuts in a shell				2(2)	6-13	24	N.V.C.D. flushing, weakness lack of appetite	
699.	?	June 4	Montreal, Quebec	buffet	buffet	cold meat				12(17)	17 1/2-56	?	N.V.D.C.F.	
700.	?	June 5	Campbell River, British Columbia	home	?	chicken baked in "shake & bake" powder				2(2)	immediately	3/4-2	rapid heart beat,shakiness, numbness,jelly like feeling in legs	
701.	?	June 5	Port Erie, Ontario	home	home	Chinese food (sweet and sour chicken,chicken chowmein)				5(5)	1 1/2	6 1/2	N.V.C.D.	
702.	?	June 5	Ottawa, Ontario	take-out restaurant	take-out restaurant	Chinese food (chicken fried rice,mushrooms, broccoli,garlic pork)				4(4)	5 1/2	12	C.D.	
703.	?	June 5	Brantford, Ontario	take-out restaurant	home	fried chicken, potato salad or coleslaw				5(5)	5	27	V.C.D.H.	foods picked up the night before, refrigerated at home and served the day after at lunch time

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704.	?	June 6	Courtenay, British Columbia	retail store	?	wieners				2(2)	2-6	7-8	N.V.D.C.	
705.	?	June 9	Quebec, Quebec	retail store	?	bananas				4(?)	1 1/2	4	N.V.C.D.F.	
706.	?	June 10	Fort McMurrey, Alberta	restaurant	restaurant	raw hamburger or pickles				4(?)	12	?	V.C.D.	
707.	?	June 10	Ste. Laurent, Quebec	restaurant	restaurant	Chinese food				2(2)	1	?	N.V.D.C.H.	
708.	?	June 11	Edmonton, Alberta	brewers retail	?	beer				1(?)	?	?	?	opened 3 out of 6 cans. Contents looked burnt and tasted bad
709.	?	June 11	Ottawa, Ontario	out door restaurant	out door restaurant	fruit pie				3(2)	1/2	?	V.C.D.	
710.	?	June 12	Regina, Saskatchewan	retail store	?	mushrooms				2(?)	24	10	N.V.C.D.	problem with temperature control of patio refrigerator
711.	?	June 12	Kamloops, British Columbia	home		scallops				2(2)	2	15	N.C.H.	
712.	?	June 12	Victoria, British Columbia	retail store	?	chicken,macaroni and cheese				3(3)	11-12	4-6	D.C.	
713.	?	June 15	Vancouver, British Columbia	retail store	?	sausage rolls				2(2)	6-12	48	N.D.C.F.H.	
714.	?	June 16	Thunder Bay, Ontario	restaurant	restaurant	hamburger	X			2(?)	6 1/2	?		A.C.C.: 20,000/g
715.	?	June 18	Port Franks, Ontario	restaurant	restaurant	turkey sandwiches cherry pie or ice cream				3(?)	7	8	N.V.C.D.	
716.	?	June 18	Ottawa, Ontario	restaurant	restaurant	chopped chicken on pita bread,succini or mayonnaise dip				2(3)	32	?	V.F.	
717.	?	June 19	Brantford, Ontario	restaurant	restaurant	Chinese food (fried rice,sweet and sour pork)				5(?)	2	?	N.V.C.D.	
718.	?	June 19	Nanaimo, British Columbia	co-op store	?	wieners				3(4)	10-12	4-6	V.C.F.	
719.	?	June 19	Langley, British Columbia	delicatessen store	?	tempura fish				2(2)	10-18	8	N.V.D.C.F.	
720.	?	June 21	Sarnia, Ontario	take-out restaurant	home	fried chicken				5(5)	15	24	V.C.D.	
721.	?	June 22	Bowmanville, Ontario	retail store	?	peanut butter				3(3)	4 1/2-8	?	V.C.D.	seal was broken and there was a thumbprint on the peanut butter surface
722.	?	June 24	Toronto, Ontario	retail store	?	lemonade concentrate				2(2)	2-3	?	V.C.D.	
723.	?	June 27	Peace River, Alberta	out door barbecue	out door barbecue	barbecued chicken or sauce				53(75)	72	?	N.C.D.	
724.	?	June 27	Montreal, Quebec	restaurant	restaurant	chicken				2(2)	8	?	N.V.D.C.F.	
725.	?	July 4	Ste-Foy, Quebec	store cafeteria	?	hamburger				3(?)	11	48	C.D.F.N.V.	
726.	?	July 4	Ste-Foy, Quebec	restaurant	?	cold meat,salad, spaghetti,lasagna				4(?)	12	?	D.	
727.	?	July 8	Milton, Ontario	restaurant	restaurant	egg quiche or salad dressing				3(?)	22	14	V.C.D.	
728.	?	July 9	Hull, Quebec	retail store	?	cola				3(?)	?	?	N.V.	
729.	?	July 10	North York, Ontario	retail store	home	chicken				2(2)	1/2-48	41 1/2-90	N.V.C.H. swelling of hands and legs	
730.	?	July 10 July 12	Vaudreuil, Quebec	vacation camp	camp	?				36(?)	?	?	N.V.D.F.	
731.	?	July 10	Ottawa, Ontario	take-out restaurant	take-out restaurant	hamburger				2(?)	3	48	C.D.	

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732.	?	July 11	Montreal, Quebec	home	home	stewed meat		5(5)	2-5	?	N.V.C.H.	
733.	?	July 11	Windsor, Ontario	tavern	tavern	pizza		2(?)	2	?	V.D.	
734.	?	July 14	Niagara Falls, Ontario	restaurant	restaurant	spaghetti sauce,noodles		3(?)	2	13	V.D.	
735.	?	July 14	Toronto, Ontario	home	home	spinach salad		3(?)	3	24	N.V.D.	
736.	?	July 16	Dartmouth, Nova Scotia	drug store	?	oat fudge candy		4(4)	2-10	3-6 1/2	N.V. weakness	
737.	?	July 16	Red Deer, Alberta	cadet camp	cadet camp	french toast or tomato soup		53(?)	3	?	N.V.C.	
738.	?	July 17	Ottawa, Ontario	retail store	?	mixed nuts		2(2)	10-15 minutes	?	V.C.D.	
739.	?	July 18	Dinsmore, Saskatchewan	take-out restaurant	?	fried chicken, or gravy		3(?)	9	24	N.V.C.D.	
740.	?	July 18	Pembroke, Ontario	home	home	wieners		3(3)	12	72	N.V.C.D.F. bloody stool	
741.	?	July 21	Saskatoon, Saskatchewan	fast food restaurant	?	gravy		3(?)	11	24	V.C.D.	
742.	?	July 21	Winnipeg, Manitoba	retail store	manufacturer	orange juice		2(2)	immediately	3-8	N.V.C.D.F.	test results on sealed cans were investigative. pH levels close to tolerance
743.	?	July 22	Hagersville, Ontario	take-out restaurant	take-out restaurant	chicken		6(10)	6-10	?	V.C.F.H.	
744.	?	July 23	Regina, Saskatchewan	catering company	?	turkey		50(?)	48	24	N.C.D.	
745.	?	July 23	Lac-St-Strathcona, Alberta	beach	?	cheeseburger or weiners		3(?)	3	?	V.C.D.	
746.	?	July 24	Scarborough, Ontario	retail store	home	ground beef		3(?)	7	4	N.V.C.D.	
747.	?	July 24	Timmins, Ontario	home	home	chicken		3(3)	23 1/2	?	V.C.D.F.	
748.	?	July 26	Toronto, Ontario	restaurant	restaurant	chicken,ribs, crabmeat,shish kabob,breaded mushrooms		4(?)	?	?	?.	
749.	?	July 28	Montarugis, Quebec	restaurant	restaurant	chicken		4(?)	16	24	N.V.C.D.F.	
750.	?	July 31	Vanier, Ontario	restaurant	restaurant	Chinese food (egg rolls,sauce, pork fried rice, sweet and sour chicken balls)		3(4)	12	?	V.C.D. dizziness	
751.	?	August 1	Toronto, Ontario	retail store	?	breaded chicken burger		3(3)	?	?	?.	
752.	?	August 1	Vanier, Ontario	restaurant	restaurant	Chinese food (egg rolls,plum sauce spare ribs, rice,pork egg foo young)		4(?)	8 1/2	?	N.V.C.D.F.	
753.	?	August 4	Brighton, Ontario	liquor store	?	gin		3(3)	?	?	D. itchiness, general discomfort	
754.	?	August 4	Ottawa, Ontario	take-out restaurant	take-out restaurant	hamburger, fishburger, fries (tartar sauce)		3(?)	1	96	N.V.C.D. blood in vomit	
755.	?	August 5	North Bay, Ontario	home	home	apple juice		5(5)	2-3	3-2	V.D.F.H.	
756.	?	August 6	Toronto, Ontario	?	?	pannaratto (made of mozzarella, pepperoni, mushrooms, and tomato		2(2)	3 1/2-4	20	N.V.D. dizziness	

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	? ? ?						? ? ?					
757.	?	August 9	Sturgeon, Alberta	?	?	ham or cooked turkey		2(?)	3	?	V.C.D.	
758.	?	August 9	Barnieres, Quebec	restaurant	?	toast,eggs,bacon cafe		2(?)	?	48	N.V.	
759.	?	August 9	Rebro, Ontario	fish store	?	trout		3(3)	1/2-1 1/2	?	N.V.C.D.	fish had a strong muddy taste
760.	?	August 9	Peterborough, Ontario	home	home	hamburger		2(2)	1	30	N.C.D.	
761.	?	August 10	Scarborough, Ontario	retail store	?	frozen steakettes		2(2)	5	72	N.V.D.F. dizziness	
762.	?	August 17	Orillia, Ontario	restaurant	restaurant	butter,macaroni salad,potato salad salad or blue cheese dressing		2(?)	1	?	V.D.C.	
763.	?	August 19	Camrose, Alberta	motel	restaurant	beef, cheese cake dessert topping, yorkshire pudding or dip		23(23)	12	24	D.	
764.	?	August 19	Guelph, Ontario	fast food facility	fast food facility	submarine sandwich		2(2)	-	11	V.N.	
765.	?	August 20	Nepean, Ontario	take-out restaurant	home	Chinese food (spareribs, pineapple sauce, or egg rolls)		2(?)	2 1/2	3 1/2	N.V.C.D. dizziness	
766.	?	August 23	Montreal, Quebec	restaurant	restaurant	Chinese food		4(5)	8-12	?	N.D.C.	
767.	?	August 23	Pleasantville, Newfoundland	retail store	?	corned beef hash		3(10)	2	?	C.N.	
768.	?	August 23	St. Catharines, Ontario	meat market	home	hamburger meat		4(4)	13 1/2-14 1/2	?	N.C.D.	
769.	?	August 24	Edmonton, Alberta	?	?	cream liquor		2(2)	?	24	V.internal bleeding	
770.	?	August 24	Coquitlam, British Columbia	restaurant	?	blue cheese salad dressing		5(8)	5-7	9-20	N.V.D.C.	
771.	?	August 24	Ottawa, Ontario	restaurant	restaurant	chicken enchilada		2(?)	1	1 1/4	N.V.	
772.	?	August 24	Port Elgin, Ontario	restaurant	restaurant	pizza		2(?)	4 1/2	11	N.V.D.F.	
773.	?	August 26 August 27	Kingston, Ontario	hospital	hospital kitchen	shepherds pie, creamed corn,beef stew,custard,fish or soup		5(?)	?	?	D.	
774.	?	August 26	Winnipeg, Manitoba	convenience store	?	barbecue meat loaf		4(4)	4-9	?	V.C.D.F.	
775.	?	August 26	Quebec, Quebec	farm	home	milk		8(?)	?	?	V.D.F.	
776.	?	August 26	Mississauga, Ontario	restaurant	restaurant	cannelloni, cooked lasagna or caesar salad dressing		2(?)	2	17	V.C.D.	
777.	?	August 26	Toronto, Ontario	institute	cafeteria	chicken		6(6)	36	?	N.C.D.	
778.	?	August 28	Kelowna, British Columbia	home	?	roast lamb		4(4)	2-3	48-72	N.D.C.N.	
779.	?	August 29	Burnaby, British Columbia	home	?	cooked sausages		3(3)	1 1/2-4 1/2	36-48	N.V.D.C.	
780.	?	August 30	Richmond Hill, Ontario	take-out restaurant	take-out restaurant	chicken pieces, french fries or coleslaw		2(?)	2	?	D.	
781.	?	August 30	Comox, British Columbia	retail store	?	canned tuna		2(2)	?	3-4	N.V.C.F. chills	
782.	?	August 31	Whitby, Ontario	home	home	wieners		2(2)	5-10	24	N.C.D.	
783.	?	Sept. 1	Ottawa, Ontario	?	?	pork and beans		2(15)	24	?	V.C.D.	

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784.	?	Sept. 1	Rupert Arm, (near Port Hardy British Columbia)	home	?	crabs				8(33)	9-12	?	N.V.D. light headedness	
785.	?	Sept. 3	Ste-Foy, Quebec	restaurant	?	fried chicken				2(?)	2 1/2	?	N.D.H.	
786.	?	Sept. 3	Quebec, Quebec	take-out restaurant	take-out restaurant	chicken				2(2)	30	?	N.D.H.	
787.	?	Sept. 6	Newmarket, Ontario	restaurant	restaurant	hamburger,pizza or salad				3(4)	8 1/2-11	18	N.V.D.F.	
788.	?	Sept. 7	Ottawa, Ontario	restaurant	restaurant	pizza(pepperoni, mushrooms,cheese or pizza sauce)				2(?)	11	11	N.V.C.D.	
789.	?	Sept. 9	Niagara Falls, Ontario	restaurant	restaurant	chicken				4(?)	immediately	1 1/2	V.	
790.	?	Sept. 10	Victoria, British Columbia	restaurant	?	Chinese food (chop suey, chowein,sweet and sour pork)				2(2)	2-14	24-36	N.V.D.C.F.	
791.	?	Sept. 10	Winnipeg, Manitoba	retail store	?	cottage roll				2(2)	18	?	N.	
792.	?	Sept. 11	Fort Erie, Ontario	hotel	hotel restaurant	beef				4(?)	5	48	N.V.C.D.H. dizziness	
793.	?	Sept. 12	Burnaby, British Columbia	home	?	ham sandwich				2(3)	3 1/2	3	N.V.D.C.H.	
794.	?	Sept. 14	Kingston, Ontario	home	home	pizza and homemade				2(2)	5	29	N.V.C.D.F.	
795.	?	Sept. 14	Guelph, Ontario	restaurant	restaurant	beef,cheese, mayonnaise,gravy or french onion soup				2(?)	4	4	N.V.	
796.	?	Sept. 15	Ottawa, Ontario	restaurant	restaurant	potato salad,soup, macaroni salad or vegetable salad				2(?)	?	?	?	
797.	?	Sept. 17	Prince George, British Columbia	train	train	sausage				8(?)	6-36	24-48	N.C.F.	
798.	?	Sept. 17	Trois-Rivieres, Quebec	restaurant	restaurant	barbecued chicken			X	4(4)	3	18	N.V.C.D.	chicken: 100 $ - [illegible]/g
799.	?	Sept. 17	Repentigny, Quebec	?	?	mayonnaise,sauce chicken or ice				3(?)	?	?	V.	
800.	?	Sept. 18	Terrebonne, Quebec	restaurant	restaurant	hamburger				2(?)	4	30-36	N.V.C.D.F.	
801.	?	Sept. 19	Saskatoon, Saskatchewan	restaurant	restaurant	rice				3(?)	4-5	24	V.D.	
802.	?	Sept. 19	Mississauga, Ontario	home	home	sausages				2(2)	?	?	V.D.F.	
803.	?	Sept. 21-29	Dartmouth, Nova Scotia	retail store	?	round steak				2(3)	3-4	?	C.	
804.	?	Sept. 22	Hamilton, Ontario	retail store	home	Italian sausage				3(?)	1/4	14 1/4	V.C.F.H.	
805.	?	Sept. 22	Toronto, Ontario	military institute	military institute	turkey dressing				21(95)	1-2 days	1 1/2 ?	V.C.D.	
806.	?	Sept. 23	Winnipeg, Manitoba	retail store	?	ice cream				7(?)	2-3	8	V.C.D.	
807.	?	Sept. 24	Victoria, British Columbia	hotel restaurant	restaurant	mayonnaise or vegetable dip				8(46)	6	8	C.D.F.P.	
808.	?	Sept. 25	Burnaby, British Columbia	home	?	pork chop or mushroom soup				3(3)	1/2	24	N.V.C.D.	
809.	?	Sept. 26	Red Deer, Alberta	restaurant	restaurant	beef wieners				2(2)	7	24	N.V.D.	
810.	?	Sept. 26	Toronto, Ontario	retail store	?	chocolate,pancakes, ham sandwich, chicken,or vegetables				3(3)	4 1/2	24-48	N.V.D.H.	

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811.	?	Sept. 26	Regina, Saskatchewan	restaurant	restaurant	pizza				2(?)	1/2	12	N.D.	
812.	?	Sept. 27	Regina, Saskatchewan	delicatessen	?	pork and stuffing				4(4)	10	24	N.V.D.	
813.	?	Sept. 29	Vanier, Ontario	retail store	home	breaded chicken patties				2(2)	4	8	V.D.	
814.	?	Sept. 29	Whitby, Ontario	home	home	oysters				2(2)	2	1	C.D.	
815.	?	September	Brantford, Ontario	home	home	cooked ham,beef dinner,bologna,or apple danish				3(?)	?	?	V.D.	
816.	?	September	Mississauga, Ontario	restaurant	restaurant	boiled rice or cooked chicken				2(?)	5	2	N.V.	
817.	?	September	Waterville, Quebec	home	?	beer or water				15(?)	24	48	N.V.D.	
818.	?	Oct. 1	St. Norbert, Quebec	restaurant	restaurant	breaded chicken				3(?)	14	96	N.C.D.	
819.	?	Oct. 1	Ot...wa, Ontario	retail store	?	cream white sauce				3(3)	5	24	N.V.C.	
820.	?	Oct. 1	St. Sauveur, Quebec	restaurant	restaurant	frogs legs or veal				4(?)	6	?	N.V.D.	
821.	?	Oct. 2	Thornhill, Ontario	home	home	malted caramel or apple				5(5)	2 1/2	?	V.D.	
822.	?	Oct. 3	Toronto, Ontario	retail store	?	bread				2(2)	10 minutes	?	dizziness, blurred vision,difficult breathing, drugged feeling	had symptoms each time they consumed the bread
823.	?	Oct. 3	Ladue, Alberta	home	home	roast beef				4(8)	10	?	V.C.D.	
824.	?	Oct. 4	Terrace, British Columbia	?	?	apple juice				3(2)	1	2	N.V.C.D.P.	
825.	?	Oct. 4	Victoria, British Columbia	home	?	home-canned salmon				2(2)	1-3	9	N.C.D.	
826.	?	Oct. 5	St. Hyacinthe, Quebec	?	?	beef and rice				3(?)	45	?	N.V.	
827.	?	Oct. 6	Edmonton, Alberta	retail store	?	meat sauce				7(?)	8	?	C.D.	
828.	?	Oct. 6	Red Deer, Alberta	restaurant	restaurant	Chinese food (rice,battered shrimp,egg rolls or spareribs)				2(2)	2	24	N.V.C.D.	
829.	?	Oct. 9	Toronto, Ontario	home	home	meat loaf				3(?)	5	9	N.V.C.D.F.	
830.	?	Oct. 10	Red Deer, Alberta	home	home	turkey				4(4)	3 1/2	24	C.	
831.	?	Oct. 11	Ottawa, Ontario	restaurant	restaurant	chicken				2(2)	11	?	N.C.D.	
832.	?	Oct. 13	Montreal, Quebec	home	home	cold meat				4(4)	2 1/2-17 1/2	?	N.V.C.D.	
833.	?	Oct. 13	Montreal, Quebec	home	home	chicken				3(4)	1 3/4	?	N.V.C.D.	
834.	?	Oct. 14	Aldergrove, British Columbia	restaurant	?	Chinese food (chowmein,beef chop suey, chicken fried rice)				5(5)	3 1/2-8 1/2	9 1/2-12	N.C.	
835.	?	Oct. 14	Red Deer, Alberta	restaurant	?	raw steak,bread or oil				2(2)	6 1/2	?	V.C.D.	
836.	?	Oct. 15	Thunder Bay, Ontario	take-out restaurant	take-out restaurant	fried chicken				2(2)	4 1/2	15 1/2	V.D.	

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837.	?	Oct. 16	Port Alice, British Columbia	restaurant	?	Chinese food (chowmein, chop suey, sweet and sour prawns)				2(3)	2-6	24-72	N.V.C.D.F.	
838.	?	Oct. 16	Ottawa, Ontario	restaurant	restaurant	pizza, pepperoni, ham				2(?)	18	?	C.D.	
839.	?	Oct. 17	Petawawa, Ontario	forces base	forces base	pork cutlet, pork sausage, spaghetti or cherry pie				50(?)	48	?	V.D.	similar problem occurred the next day
840.	?	Oct. 18	Winnipeg, Manitoba	restaurant	restaurant	chicken				2(?)	4	10	N.V.D.	
841.	?	Oct. 18	Fort McMurray, Alberta	restaurant	?	Chinese food (chicken chow mein, garlic ribs, chicken fried rice)				4(4)	3	?	N.V.C.D.	
842.	?	Oct. 19	Sarnia, Ontario	door-to-door salesman	?	old cheddar cheese				3(3)	8	?	N.C.D., gas	cheese eaten on 3 different occasions and consumers were ill each time
843.	?	Oct. 20	Victoria, British Columbia	home	?	fish				3(4)	5-6	48	N.V.C., weakness	
844.	?	Oct. 20	Pemberton, British Columbia	home	?	ham				3(3)	2-5	9-12	N.V.C.D.	
845.	?	Oct. 21	Edmonton, Alberta	retail store	?	brownies				3(3)	2	?	V.C.D.	
846.	?	Oct. 23	London, Ontario	home	home	turkey slices				2(?)	5 1/2-14	?	N.V.C.D.F.	
847.	?	Oct. 23	Vancouver, British Columbia	restaurant	restaurant	hamburger or chocolate milkshake				3(3)	11	48	N.V.D.F.	
848.	?	Oct. 24	Port Coquitlam, British Columbia	home	home	fried chicken or potato salad				3(3)	5-6	12-48	V.C.D.	
849.	?	Oct. 25	London, Ontario	restaurant	restaurant	chicken				2(?)	9 1/2	?	V.D.	
850.	?	Oct. 25	Ste-Foy, Quebec	restaurant	restaurant	seafood fondue or parmesan cheese fondue				13(?)	?	?	?	
851.	?	Oct. 26	Hamilton, Ontario	retail store	home	instant coffee				2(?)	1 1/2	?	N.C.D.H.	
852.	?	Oct. 26	Lac St. Charles, Quebec	retail store	?	salmon				3(?)	?	24	N.V.C.D.	
853.	?	Oct. 29	Hamilton, Ontario	retail store	home	french vanilla ice cream				2(?)	1/2	?	C.D.	
854.	?	Oct. 29	Blind River, Ontario	?	?	mushrooms				2(2)	immediately	?	swollen lips and throat	
855.	?	Oct. 29	Orleans, Ontario	take-out restaurant	home	fried chicken, coleslaw or macaroni salad				3(3)	15	13	N.V.C.D.F.H.	
856.	?	Oct. 30	Sauble Beach, Ontario	retail store	home	mushroom, bacon, margarine or eggs				4(?)	1	1	N.V.D.F.	
857.	?	Oct. 31	Toronto, Ontario	home	home	ravioli				3(?)	8	?	C.D.	
858.	?	October	Kitchener, Ontario	restaurant	restaurant	beef stew or hamburger				4(?)	?	?	V.D.	
859.	?	Nov. 1	Edmonton, Alberta	home	home	cooked hamburger				4(4)	2	?	V.D.	
860.	?	Nov. 2	Mississauga, Ontario	restaurant	restaurant	hamburger patties				2(?)	5	4-5	N.C.D.	
861.	?	Nov. 2	Red Deer, Alberta	home	home	lasagna				3(3)	11	?	V.	
862.	?	Nov. 3	Kanata, Ontario	restaurant	restaurant	pizza				2(2)	4-4 1/2	?	V.C.D.H.F., dizziness	
863.	?	Nov. 3	Montreal, Quebec	restaurant	restaurant	cheese sauce				2(2)	3	?	N.V.D.F.H.	

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864.	?	Nov. 4	London, Ontario	home	home	pork spare ribs and dressing		3(?)	1 1/2	6	V.C.D., gas	
865.	?	Nov. 4	Ottawa, Ontario	home	home	combination pizza with pepperoni		2(2)	3	4 days	V.C.D.F., chills	
866.	?	Nov. 6	Oshawa, Ontario	retail store	?	crunchy peanut butter		3(3)	3-4	36	N.V.C.D.	
867.	?	Nov. 7	Thunder Bay, Ontario	take-out restaurant	take-out restaurant	macaroni salad or gravy		2(?)	15 1/4	9	N.V.D.	
868.	?	Nov. 7	Waverly, Nova Scotia	retail store	?	lean ground beef		3(3)	2-3	?	N.D.	
869.	?	Nov. 9	Sydenham Twp., Ontario	home	home	steak,egg salad or sausage		2(2)	3	36	N.V.D.F.H.	
870.	?	Nov. 9	Hamilton, Ontario	home	home	hamburger		3(?)	3	12	N.V.C.D.	
871.	?	Nov. 10	Burnaby, British Columbia	retail store	?	shrimp		2(2)	6 1/2	1 1/2-12	N.C.D.	
872.	?	Nov. 10	Toronto, Ontario	take-out restaurant	take-out restaurant	pizza		8(?)	1	?	N.	
873.	?	Nov. 10	Hamilton, Ontario	hospital	hospital	minced beef,gravy, tuna noodle casserole, butterscotch pudding		4(?)	24	?	D.	
874.	?	Nov. 11	Ottawa, Ontario	restaurant	restaurant	pizza		2(2)	8-16	?	V.C., chills	
875.	?	Nov. 12-15	Trois Rivieres, Quebec	retail store	?	tea		3(?)	1	?	N.V.	
876.	?	Nov. 12	Ottawa, Ontario	home	home	pizza		2(2)	6	6	N.V.C.	
877.	?	Nov. 13	Gatineau, Quebec	restaurant	restaurant	fried chicken or coleslaw		7(?)	9	48	N.C.D.	
878.	?	Nov. 13	Kamloops, British Columbia	home	home	cottage roll or rice		2(2)	1 1/2-2 1/2	22	N.V.C.D.	
879.	?	Nov. 14	Sturgeon, Alberta	home	home	turkey dressing		3(3)	19	?	V.	
880.	?	Nov. 14	St. Georges, Quebec	retail store	?	orange and grapefruit juice		3(?)	5 minutes	?	N.V.F., burning throat	
881.	?	Nov. 14	Red Deer, Alberta	home	home	roast pork,gravy or garlic sausage		4(?)	2	24	N.V.C.D.	
882.	?	Nov. 16	Red Deer, Alberta	retail store	?	cola		2(?)	1	3	blurred vision, muscle weakness	
883.	?	Nov. 16	Regina, Saskatchewan	restaurant	restaurant	hot turkey sandwich		2(?)	2	4	C.D.	
884.	?	Nov. 17	Orillia, Ontario	hospital	hospital	pork and beans		10(?)	?	?	D.	
885.	?	Nov. 18	Cranbrook, British Columbia	retail store	?	cheese popcorn		2(2)	8 1/2	72	N.C.D.	
886.	?	Nov. 18	Orillia, Ontario	restaurant	restaurant	fruit cocktail		4(?)	17	2-5 days	N.V.C.F.	
887.	?	Nov. 19	Sault Ste-Marie, Ontario	home	home	Chinese food (sweet and sour chicken balls)		2(?)	6 1/2	12	N.V.C.D.	
888.	?	Nov. 20	Matane, Quebec	retail store	?	canned sardines		3(?)	2	16	N.V.D.F.	
889.	?	Nov. 20	Mississauga, Ontario	retail store	?	apple and pumpkin pie filling		3(3)	?	?	?	
890.	?	Nov. 20	Ottawa, Ontario	restaurant	restaurant	roast beef,gravy or ham		4(5)	8-10	48	N.C.D.	
891.	?	Nov. 20	Ottawa, Ontario	home	home	smoked meat		4(4)	10	48	N.C.D.	
892.	?	Nov. 21	Verdun, Quebec	home	home	ham		6(?)	16-40	?	N.V.C.D.F.	

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893.	?	Nov. 21	North Shore, Quebec	home	home	pork cutlet			X	3(3)	6 1/2	48	N.V.C.F.	cutlets: 100 g. aerobic/g
894.	?	Nov. 21	Regina, Saskatchewan	restaurant	restaurant	veal cutlet and gravy				30(?)	13	12	N.V.C.D.	
895.	?	Nov. 21	Waterloo, Ontario	retail store	home	sour cream				3(3)	3	4	V.D.	
896.	?	Nov. 22	Winnipeg, Manitoba	restaurant	restaurant	hamburger				3(?)	5 1/2-14	12	N.V.D.	
897.	?	Nov. 22	Sudbury, Ontario	church	church	homemade chicken soup or cabbage rolls				10(?)	3	9	N.V.C.	
898.	?	Nov. 23	Toronto, Ontario	retail store	home	calves liver				2(3)	4 1/4-5 1/2	4 1/4-5	N.V.D.F.	
899.	?	Nov. 24	North Bay, Ontario	restaurant	restaurant	wieners				5(?)	4	13	V.C.D.	
900.	?	Nov. 24	Hamilton, Ontario	retail store	?	potato chips (sour cream and onion)				2(2)	4-8	2-14 1/2	V.C.D.	
901.	?	Nov. 25	Fernie, British Columbia	home	home	elk stew				4(4)	?	?	N.V.C.D.F.P.	
902.	?	Nov. 26	North York, Ontario	retail store	?	pink salmon				2(2)	22	72	N.V.C.D.	
903.	?	Nov. 26	Ottawa, Ontario	restaurant in department store	restaurant in department store	pressed turkey				2(2)	6	?	V.C., chills	
904.	?	Nov. 27	North York, Ontario	retail store	?	breaded shrimp				2(2)	25	48	V.C.D.	
905.	?	Nov. 27	Fernie, British Columbia	retail store	?	mayonnaise				4(4)	?	3 weeks	N.C.D.	
906.	?	Nov. 27	Burnaby, British Columbia	retail store	?	smoked wieners				2(?)	3	12-14	N.V.D.C.P.	
907.	?	Nov. 28	Winnipeg, Manitoba	retail store	?	cheese pizza				2(2)	6-12	?	N.V.C.D.	
908.	?	Nov. 29	North Vancouver, British Columbia	restaurant	restaurant	pizza				3(5)	3 1/2-7	24	N.V.C.F., chills	
909.	?	Nov. 30	Ottawa, Ontario	fast food facility	fast food facility	hamburger or french fries				3(3)	1 1/2-2	?	N.V.D.	
910.	?	Nov. 30	Hamilton, Ontario	home	home	pork chop				4(?)	?	?	N.V.C.D.F.H.	
911.	?	Nov. 30	Kamloops, British Columbia	retail store	?	garlic sausage or parfait dessert				2(2)	1 1/2-2	30	N.C.D.	
912.	?	November	Welland, Ontario	home	home	wieners				2(2)	?	?	V.C.D.H., dizziness	
913.	?	Dec. 1	Quebec, Quebec	home	home	fish				5(5)	1 3/4-8	15	N.V.C.D., weakness	
914.	?	Dec. 1	Windsor, Ontario	restaurant	restaurant	Chinese food (sweet and sour ribs, sweet and sour chicken, egg rolls)				3(2)	5	?	V.D.	
915.	?	Dec. 1	Sidney, British Columbia	retail store	?	canned smoked oysters				3(3)	13-40	72	N.C.D.F.P.	
916.	?	Dec. 2	Ottawa, Ontario	take-out restaurant	take-out restaurant	hamburger				2(?)	7 1/2	11	N.V.C.D.F.	
917.	?	Dec. 3	Richmond, British Columbia	restaurant	restaurant	pizza				2(2)	4	24	V.D.C., body-aches	
918.	?	Dec. 4	Toronto, Ontario	retail store	?	sardines in tomato sauce				2(2)	?	?	V.C.D.(bloody) H., weakness	
919.	?	Dec. 5-6	Kapuskasing, Ontario	take-out restaurant	home	chicken				2(2)	1/2-9	24	N.V.D.	
920.	?	Dec. 5	Victoria, British Columbia	home	?	baked salmon				2(2)	7-9 1/2	96	N.V.D.C.	

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921.	?	Dec. 6	Ottawa, Ontario	fast food facility	fast food facility	chicken patties				4(4)	12-20	?	C.D.	
922.	?	Dec. 6	Woodstock, Ontario	retail store	?	pepperoni				3(3)	2	2 1/2	N.V.C.D.	
923.	?	Dec. 7	Jonquiere, Quebec	retail store	?	tea bags				2(?)	immediately	?	V.D., burning of throat	
924.	?	Dec. 7	Nanaimo, British Columbia	home	home	roast beef				3(5)	4	10	N.C.	
925.	?	Dec. 8	Toronto, Ontario	restaurant	restaurant	squid				2(?)	12	12	C.D.	
926.	?	Dec. 8	North York, Ontario	restaurant	restaurant	ground meat				2(?)	2	72	V.C.F., chills	
927.	?	Dec. 9	Sooke, British Columbia	retail store	?	peanut butter				2(2)	1	12	V.C.	
928.	?	Dec. 10	Victoria, British Columbia	restaurant	restaurant	Chinese food (lemon chicken, chowmein, tomato fried rice, beef)				3(3)	10	12-18	N.C.D.	
929.	?	Dec. 10	Oshawa, Ontario	retail store	manufacturing plant	canned herring fillets in tomato sauce				1(2)	2	24	V.C.D.	herring tasted off to wife, but husband ate the remainder and became sick
930.	?	Dec. 11	Cobourg, Ontario	take-out restaurant	take-out restaurant	pre-cooked fillet of halibut				2(2)	½ 3/4	7 1/2	N.V.C.D.	
931.	?	Dec. 11	Kitchener, Ontario	retail store	?	eggs				3(3)	?	?	N.V.D.	
932.	?	Dec. 11	Castleton, Ontario	take-out restaurant	take-out restaurant	fish				2(2)	½ 3/4	12 1/2	N.V.C.D.	
933.	?	Dec. 11	Victoria, British Columbia	retail store	?	herb liver sausage				2(2)	18-48	18-48	C.D.	
934.	?	Dec. 11	Nanaimo, British Columbia	home	home	roast pork				4(4)	9-24	48	N.V.C.D.F., chills	
935.	?	Dec. 12	Burnaby, British Columbia	restaurant	restaurant	Chinese food (chicken chowmein, beef and brocolli)				2(2)	6-10	3	N.C.D.F.	
936.	?	Dec. 13	Hamilton, Ontario	?	?	grilled liver, cheese noodle soup, gravy, cream of mushroom soup				20(?)	?	?	D.	
937.	?	Dec. 13	Kamloops, British Columbia	restaurant	restaurant	vegetable salad				5(12)	3-14	10-44	N.V.D.C.F.H.	
938.	?	Dec. 14	Saskatoon, Saskatchewan	social function	catering group	chicken				14(31)	32	72	C.D.F.H.	
939.	?	Dec. 14	Belleville, Ontario	retail store	?	tomato paste				2(2)	4	12	N.	
940.	?	Dec. 14	Toronto, Ontario	train	train	hamburgers				5(?)	8	?	N.V.C.	
941.	?	Dec. 14	Kamloops, British Columbia	restaurant	restaurant	Chinese food (chowmein, prawns)				5(5)	5-9	24	N.C.D., dizziness	
942.	?	Dec. 15	Burlington, Ontario	restaurant	restaurant	pizza				2(2)	?	24	N.V.C.D.	
943.	?	Dec. 17	Delta, British Columbia	home	home	popcorn				3(3)	?	?	V.C.	
944.	?	Dec. 19	Burlington, Ontario	home	home	Chinese food (shrimp, chicken balls, rice or ribs)				2(3)	13 1/2	24	N.V.D.	
945.	?	Dec. 19	Kitchener, Ontario	meat market	home	hamburger				2(2)	2 1/2	72	N.V.C.D.	
946.	?	Dec. 19	Burlington, Ontario	home	office	canned pasta and meat				3(3)	/	24	N.V.C.D.	

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947.	?	Dec. 19	Wingham, Ontario	hospital	hospital kitchen	turkey,macaroni, gravy,meatballs, ham,chicken or strawberry mousse		9(?)	3-7	17-25	N.V.D.	
948.	?	Dec. 20	Ottawa, Ontario	restaurant	restaurant	steak,crab meat or bernaise sauce		5(?)	13-15	?	C.D., dizziness	
949.	?	Dec. 20	Mississauga, Ontario	home	home	egg nog		3(3)	1/2-7	24	V.C.F.	
950.	?	Dec. 21	Leduc-Strathcona, Alberta	?	?	ice cream		4(4)	13	?	C.D.	
951.	?	Dec. 24	Winnipeg, Manitoba	fish market	?	pickerel fillets		2(2)	6	1 week	N.V.C.D.F.	dog and cat also vomited after consuming the fish
952.	?	Dec. 24	Merritt, British Columbia	home	?	bacon and egg		2(2)	2-4	12	N.V.C.D.	
953.	?	Dec. 25	Kaleden, British Columbia	home	home	turkey		2(2)	6-16	48	N.V.C.D.F.P., paralysis	
954.	?	Dec. 27	Oakville, Ontario	take-out restaurant	take-out restaurant	pizza		4(4)	2 1/2	12	N.V.C.D.	
955.	?	Dec. 27	Winnipeg, Manitoba	restaurant	restaurant	shrimp or chicken		4(?)	9-10	12	N.V.D.	
956.	?	Dec. 27	Willowdale, Ontario	restaurant	restaurant	cooked rice		3(?)	?	?	N.V.C.D.F.M.	
957.	?	Dec. 27	Edmonton, Alberta	retail store	?	sour cream or raw bacon		2(2)	12	48	V.C.D.M.	
958.	?	Dec. 28	Burnaby, British Columbia	retail store	?	pork sausage		2(2)	5	50	N.V.C.D.	
959.	?	Dec. 28	Regina, Saskatchewan	restaurant	restaurant	cream puffs		2(?)	17	10	V.C.D.	
960.	?	Dec. 29	Brampton, Ontario	home	home	cooked meat		2(2)	12	?	C.D.	
961.	?	Dec.31	Sarnia, Ontario	retail store	?	pecan pie		2(?)	3-4	4-6	N.V.D.	
962.	?	December	Timmins, Ontario	home	home	meat pie		5(?)	?	?	N.C.D.	
963.	?	December	Toronto, Ontario	restaurant	restaurant	roast beef, mushroom gravy		12(?)	?	?	?	

FOODBORNE INCIDENTS FOR 1984

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	MICROBIAL													
	BACILLUS													
1.	B.cereus >1,000,000/g	Jan.3	Vancouver, British Columbia	home	home	Chinese food (seafoods, chicken,beef, pork,vegetables)	X	X		7(9)	6-8	48	N.V.C.D.P.	
2.	B.cereus 35,000,000/g	Jan.4	Victoria, British Columbia	restaurant	restaurant	Chinese food (chicken fried rice)		X		1(1)	6	6	V.C.D.	
3.	B.cereus >1,000,000/g	Jan.15	Surrey, British Columbia	restaurant	restaurant	Chinese food (beef and broccoli, almond chicken)		X		13(25)	7	1/2-9	24	N.V.C.D.F.P.
4.	B.cereus >5,600,000/g	March 8	Calgary, Alberta	retail store	?	chicken		X		2(?)	5-17	?	V.C.D.N.	
5.	B.cereus >100,000/g	April 19	Boisbriand, Quebec	restaurant	restaurant	Chinese food (rice noodles, chowmein)		X		1(?)	3-4	?	N.V.	
6.	B.cereus 150,000/g	May 8	Kamloops, British Columbia	home	home	mashed potato with vegetables and rice		X		3(3)	5	1/2-8	24	N.V.C.D.
7.	B.cereus 200,000/g	May 27	Woodstock, Ontario	home	home	Chinese food (fried rice)		X		4(?)	1/2 ?	?	V.D.	
8.	B.cereus >200,000/g	June 6	Hamilton, Ontario	restaurant	restaurant	Chinese food (rice)		X		1(?)	5	?	V.C.	B. CEREUS isolated from food; temperature abuse indicated
9.	B.cereus >1,200,000/g	June 8	Hamilton, Ontario	take-out restaurant	?	Chinese food (egg roll,chicken balls,moo goo guy pan)		X		1(?)	5	?	N.V.C.D.	
10.	B.cereus >200,000/g	June 9	Niagara Falls, Ontario	restaurant	restaurant	Chinese food (cooked rice)	X	X		4(4)	1 1/2	12-15	N.V.C.D.	B.CEREUS isolated from food and vomitus. Rice left for extended time at room temperature
11.	B.cereus >200,000/g	July 17	London, Ontario	restaurant	restaurant	Chinese food (vegetable fried rice)		X		2(2)	2	18-24	N.V.C.	
12.	B.cereus >150,000/g	Aug.4	Hamilton, Ontario	?	?	Chinese food (chicken balls, with fried rice)		X		2(?)	?	?	N.V.C.D.H.	
13.	B.cereus 4,700,000/g	Aug.4	Kelowna, British Columbia	res..urant	restaurant	Mexican food (taco meat)		X		1(1)	12	24	N.V.D.	
14.	B.cereus 700,000/g	Aug.12	Winnipeg, Manitoba	restaurant	restaurant	sauce		X		2(2)	5	?	N.V.	sauce cooled in large batches for 3 days
15.	B.subtilis 100,000,000/g	Dec.17	Broughton Cto., Quebec	retail store	manufacturing plant	chocolate bar		X		2(?)	2-5	10	V.C.D.	
	CAMPYLOBACTER													
16.	C.jejuni	Feb.15	Peterborough, Ontario	farm	farm	raw milk	X	X		1(?)	?	?		infant (10 months old) positive for Campylobacter jejuni
17.	C.jejuni	Feb.28	Camrose, Alberta	farm	farm	raw milk		X		1(?)	?	?	bloody stool	
18.	C.jejuni	March 10	Lorettaville, Quebec	home	?	pork	X	X		1(1)	?	18-24	C.D., bloody stool	
19.	C.jejuni	April 5	St. Pauls, Ontario	farm	farm	raw milk	X	X		1(?)	?	?	C.D.F.	C. jejuni isolated from milk and patient. S. typhimurium also isolated from patient
20.	C.jejuni	April	Stratford, Ontario	home	home	raw milk	X	X		3(?)	?	?	C.D.F.	family accustomed to drinking raw milk; several developed gastro-intestinal symptoms. Salmonella typhimurium was isolated as well as Campylobacter
21.	C.jejuni	June 5	St.-Sylvestre, Quebec	sugar bush camp	sugar bush camp	raw milk, meat,eggs		X		30(?)	24-36	?	N.V.D.F.H.	
22.	C.jejuni	June 27	Beachville, Ontario	farm	farm	raw milk	X	[illegible]		8(?)	?	?	C.D.F.H.	two members of family hospitalized
23.	C.jejuni and C.coli	June 29	Nanaimo, British Columbia	farm	farm	raw milk		X		5(9)	?	?	?	

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24.	C.jejuni	July 13	Kingston, Ontario	farm	farm	raw milk	X			1(2)	5 days	2 weeks	C.D.	
25.	C.jejuni	July 28-29	Toronto, Ontario	restaurant	restaurant	?	X		X	4(4)	30-45	1 week	N.C.D.F.	Campylobacter isolated from handler and he was excluded from work
26.	C.jejuni	Aug.3	Magog, Quebec	restaurant	restaurant	chicken	X			2(?)	?	?	N.C.D.F.	Campylobacter isolated from stools
27.	C.jejuni	Sept.17	Victoria, British Columbia	university cafeteria	university cafeteria	salads, bakery products, fried chicken and soup	X			337(1076)	?	?	V.C.D.F.H.	this is the largest outbreak of campylobacteriosis in Canada. Salad was the first food implicated with the other foods causing subsequent problems. No secondary spread or person-to-person transmission was documented
28.	C.jejuni	Oct.23	Tulare County, Alberta	dairy	dairy	raw milk	X			27(34)	2-9 days	2-5 days	V.C.D.F.H.	
29.	C.jejuni	November	Joyceville, Ontario	farm	farm	raw milk	X			1(3)	?	?		
30.	Campylobacter sp.	May 3	Woodstock, Ontario	farm	farm	raw milk	X	X		1(?)	?	11 days	N.C.D.F.H.	case had a history of consuming raw milk
31.	Campylobacter sp.	June 29	Vancouver, British Columbia	farm	farm	raw milk	X			9(13)	?	?	C.D.	
32.	Campylobacter sp.	July 14	Ottawa, Ontario	restaurant	restaurant	medallion of veal, mornay and hollandaise sauce	X			3(8)	4-6	?	V.C.D.	Campylobacter isolated from 1 stool sample; no lapse in food handling observed
33.	Campylobacter sp.	Nov.10	Brechin, Ontario	home	home	sausage	X			2(?)	?	?	?	case and husband both suffered from Campylobacter infections
34.	Campylobacter sp.	November	Inuvkip, Ontario	farm	farm	raw milk		X		1(?)	?	?	?	family has history of drinking raw milk from their farm
	CLOSTRIDIUM BOTULINUM													
35.	C.botulinum type E	January	Payne Bay, Quebec	home	home	seal meat	X			1(1)	?	?	?	
36.	C.botulinum type E	February	Payne Bay, Quebec	home	home	seal meat	X	X		2(?)	?	?	?	
37.	C.botulinum type E	May	St. Anthony, Newfoundland	home	home	seal meat	X	X		1(1)	?	?	?	
38.	C.botulinum type E	June	Main, Newfoundland	home	home	seal meat	X	X		3(4)	12-18	?	?	one person died of respiratory failure
39.	C.botulinum type E	Aug.2	Yellowknife, Northwest Territories	home	home	seal or whale meat		X		2(?)	?	?	?	Clostridium botulinum type E spores and toxin in meat
40.	C.botulinum type E	August	Coppermine, Northwest Territories	home	home	seal meat		X		2(?)	?	?	?	
41.	C.botulinum type E	October	Inuvik, Northwest Territories	home	home	seal meat (maktuk)	X	X		3(?)	?	?	?	
42.	C.botulinum type A	October	North Vancouver, British Columbia	home	home	home canned vegetables	X			1(1)	?	?	?	
43.	C.botulinum type E	Dec.5	Inuvik, Northwest Territories	home	home	seal meat (maktuk)	X	X		2(?)	?	?	?	C. botulinum type E toxin in serum and meat
44.	C.botulinum type B (non proteolytic)	May	Baker Lake, Northwest Territories	home	home	lake trout	X			2(?)	?	?	?	
	CLOSTRIDIUM PERFRINGENS													
45.	C.perfringens	Jan.17	London, Ontario	?	?	?	X			9(?)	?	?	?	stools with >20,000,000 C.perfringens/g
46.	C.perfringens	January	North York, Ontario	nursing home	nursing home	?	X		X	5(?)	?	?	?	stools with >20,000,000 C.perfringens/g
47.	C.perfringens 1,400,000/g	April 10	Kingston, Ontario	?	?	?	X			1(?)	?	?	D.	

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48.	C.perfringens	April 11	London, Ontario	take-out restaurant	take-out restaurant	baked chicken	X			3(3)	4	48	V.C.D.	C.perfringens: 23,000,000/g of stool
49.	C.perfringens	April 14	Ottawa, Ontario	restaurant	restaurant	chicken taco filling	X	X		2(3)	12	?	C.D.H.	probable that chicken not thoroughly cooked and then held at 49°C. C.perfringens isolated from food and stools
50.	C.perfringens	May 4	Halifax, Nova Scotia	rehabilitation centre	rehabilitation centre	beef and pork pies	X		X	79(212)	?	12	V.C.D.	A.C.C.: 1,000,000/g - 100,000,000/g in stools. Faulty cooking of pork responsible for the outbreak (74 patients and 5 food handlers became ill)
51.	C.perfringens	June 3	Ottawa, Ontario	restaurant	restaurant	gravy	X			6(6)	7-10	?	N.C.D.	C.perfringens in all 6 stool specimens
52.	C.perfringens	June 27	Verona, Ontario	?	?	?	X			1(1)	?	?	N.V.D.F.	C.perfringens: 1,800,000/g of stool
53.	C.perfringens >300,000/g	July 8	Burlington, Ontario	retail store	?	roast beef		X		3(3)	8 1/2	24	N.C.D.	
54.	C.perfringens	July	Peel, Ontario	industrial cafeteria	industrial cafeteria	roast beef	X			696(4000)	12	?	?	93 of 112 stool samples exhibited 20,000,000 C.perfringens/g. Refrigeration facilities at cafeteria overtaxed
55.	C.perfringens	Aug.9	Richmond, British Columbia	restaurant	restaurant	Mexican food (beef mix,refried beans)	X			5(5)	7-13	20	C.D.	stools yielded up to 690,000/g
56.	C.perfringens 670,000/g	Sept.15	Toronto, Ontario	wedding reception	catering company	roast beef		X	X	43(95)	10	8	C.D.	roast beef held at room temperature for 6 hours and then reheated for serving
57.	C.perfringens 30,000,000/g	Sept.15	Port Severn, Ontario	wedding reception	catering company	roast beef	X			13(90)	10	7	C.D.	
58.	C.perfringens	Sept.16	North York, Ontario	restaurant	restaurant	?	X			3(?)	?	?	C.D.	two separate groups of people affected. C.perfringens: up to 13,000,000/g isolated from stools
59.	C.perfringens >2,000,000/g	Sept.22	Niagara Falls, Ontario	church	church	roast beef		X		15(?)	8	15 minutes	N.C.D.	
60.	C.perfringens >5,600,000/g	Oct.3	Calgary, Alberta	?	?	chicken with gravy		X		2(?)	?	?	N.C.D.	
61.	C.perfringens 120,000/g	Oct.4	Kingston, Ontario	country club	country club	turkey		X		5(60)	18	24	C.D.	illness also occurred on Oct. 5 (#62)
62.	C.perfringens	Oct.5	Kingston, Ontario	country club	country club	?	X		X	3(?)	?	?	?	45,000-12,000,000 C.perfringens/g isolated from stools
63.	C.perfringens 610,000/g	Nov.11	Brockville, Ontario	home	?	?	X	X		2(?)	?	?	N.V.C.D.F.H.	
64.	C.perfringens 180,000/g	Dec.2	Brockville, Ontario	restaurant	restaurant	Chinese food (barbecued pork chowmein)	X	X		1(3)	6 1/2	?	N.C.D.	C. perfringens: 180,000/g from foods
	ENTEROBACTER													
65.	E.cloacae	Feb.14	Trois Rivieres, Quebec	hotel	hotel	sandwiches, mocha cake	X	X		16(?)	1-2	?	N.V.	E. cloacae isolated from stools and both foods
	ESCHERICHIA													
66.	E.coli 0157:H7	March 29	Ottawa, Ontario	home for the aged	home for the aged	?		X		7(?)	?	?	C.D. (bloody)	
	SALMONELLA													
67.	S.brandenup	June 23	Scarborough, Ontario	restaurant	restaurant	Chinese food (chicken)	X			60(180)	?	8	C.D.	positive lab findings for 30 patients
68.	S.brudeney	March 26	Nepean, Ontario	restaurant	restaurant	chicken in batter, beef stroganoff	X			2(8)	5 1/2	?	V.C.D.F.	
69.	S.brudeney	Sept.26	Midhurst, Ontario	papal mass	catering group	roast beef	X			400(?)	?	?	?	high A.C.C., coliforms and enterococci/g
70.	S.derby	May 24	Thornhill, Ontario	restaurant	restaurant	chicken,oysters, fish or seafood	X			3(4)	?	?	C.D.	

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71.	S.enteritidis	Feb.1	New Richmond, Quebec	home	home	deer meat	X			3(?)	?	?	N.V.D.F.	
72.	S.enteritidis	Sept.27	Brampton, Ontario	restaurant	restaurant	chicken fingers	X	X		5(?)	5	?	N.V.D.H.	food had high A.C.C. and coliform counts
73.	S.enteritidis	Oct.8	Chapais, Quebec	retail store	home	chicken	X	X		5(?)	24	4 days	N.V.C.D.F.H.	Salmonella found in raw chicken
74.	S.enteritidis	Nov.28	Magog, Quebec	restaurant	restaurant	chicken crepes	X	X		2(?)	6-8	10 days	N.V.C.D.	Salmonella hindler in raw chicken
75.	S.hadar	Aug.8	Mississauga, Ontario	fast food facility	fast food facility	fried chicken	X			4(4)	4 1/2-16 1/2	?	N.V.D.	
76.	S.hadar	Aug.27	Toronto, Ontario	motel	motel	?	X			2(?)	?	?	?	
77.	S.heidelberg	April	St. John's, Newfoundland	hospital	hospital kitchen	roast turkey	X		X	20(?)	18-36	?	N.V.C.D.F.	one death occurred
78.	S.heidelberg	Sept.15	Moosomee, Ontario	community hall	catering group	turkey,stuffing, gravy,goose,roast beef or salad	X			30(250)	1-4 days	?	N.V.D.F.	
79.	S.heidelberg	Nov.11	Barrie, Ontario	restaurant	restaurant	?	X			13(?)	?	?	N.V.C.D.F.H., weakness, lightheadedness	
80.	S.heidelberg	Nov.27	Vancouver, British Columbia	home for the aged	home for the aged	turkey roll	X			34(150)	24-72	?	D.F.	
81.	S.litchfield	Sept.4	Saskatoon, Saskatchewan	social function	catering group	?	X			4(?)	48	96	C.D.H.	
82.	S.montevideo	May 4	Vancouver, British Columbia	restaurant	restaurant	?	X		X	12(?)	?	?	?	food handler confirmed as source of infection
83.	S.montevideo	Aug.1	Scarborough, Ontario	home	home	pea and bean soup	X			5(5)	18-36	96	D.F.H.	soups stored improperly
84.	S.montevideo	Aug.2	Scarborough, Ontario	home	home	all beef wieners	X	X		9(?)	?	?	V.D.F.	A.C.C.: >2,000,000/g Salmonella montevideo isolated from stools
85.	S.muenster	Feb.17	Guelph, Ontario	dairy	dairy	raw milk	X			6(?)	?	?	?	patients all asymptomatic secretors. Wife had previously worked in a dairy and provided the family with raw milk
86.	S.saint-paul	July	Cochrane, Ontario	wedding reception	catering company	ham,turkey, macaroni,salad	X			2(4)	?	?	?	
87.	S.typhimurium	Jan.3	Ottawa, Ontario	hotel	hotel	seafood	X			84(169)	48	?	N.V.C.D.	cross contamination of raw and cooked foods;improper temperature control
88.	S.typhimurium	Jan. - June	Newfoundland, Nova Scotia, P.E.I., Ontario, New Brunswick	retail store	manufacturing plant	cheddar cheese	X	X		2700(?)	?	?	N.V.C.D.F.	S. typhimurium phage type 10 isolated from cheese in low numbers, cases and one cow supplying milk. Worker error allowed milk to be improperly pasteurized. This is the largest Canadian foodborne disease outbreak documented. Many other cases may also have been infected.
89.	S.typhimurium	Jan.24	Ottawa, Ontario	hotel	hotel	ham and turkey	X			3(?)	?	?	?	S.typhimurium phage type 211 isolated from both food samples
90.	S.typhimurium	Feb.29	Waterloo, Ontario	home	home	chicken with stuffing	X			3(5)	12-72	?	V.D.	
91.	S.typhimurium	May 2	Hamilton, Ontario	home	home	chicken		X		3(6)	?	24	N.C.D.F.	
92.	S.typhimurium	June 1	Val Caron, Quebec	take-out restaurant	take-out restaurant	fried chicken	X		X	17(26)	24	6 days	N.V.C.D.	food handler contaminated chicken
93.	S.typhimurium	June 28	Calgary, Alberta	restaurant	restaurant	macaroni salad		X		2(?)	?	?	N.V.D.	
94.	S.typhimurium	June	Hamilton, Ontario	bakery	bakery	chicken pie		X	X	4(?)	?	?	?	all cases connected with the bakery; 4 were hospitalized
95.	S.typhimurium	July 13	Simcoe County, Ontario	farm	farm	raw milk	X			1(?)	?	?	?	
96.	S.typhimurium	July 24	Ottawa, Ontario	?	?	?	X	X		2(?)	?	12-24	N.V.D.	S.typhimurium phage type 10 isolated

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97.	S.typhimurium	July 25	Woodstock, Ontario	restaurant	restaurant	egg sandwiches	X			2(5)	2-3 days	?	V.C.D.F.	
98.	S.typhimurium	Sept.2	Hanover, Ontario	?	?	?	X			2(?)	?	?	?	
99.	S.typhimurium	Sept.16	Barrie, Ontario	hotel	hotel	mushroom gravy	X	X		31(?)	17 1/2	?	N.C.D.	also high A.C.C. and coliform counts in gravy
100.	S.typhimurium	Sept.18-25	Toronto, Ontario	?	?	?	X			13(?)	?	?	?	
101.	S.typhimurium	Sept.23	Woodstock, Ontario	hospital	hospital	Spanish cream	X	X		190(?)	21	?	N.V.C.D.F.	also high A.C.C. and coliform counts in cream
102.	S.typhimurium	Oct.17	Regina, Saskatchewan	home	?	turkey	X	X		13(?)	3	24	V.C.D.F.	
103.	Salmonella Group B	July	Peel(region), Ontario	?	?	?	X			4(4)	?	?	V.C.D.	
104.	Salmonella Group B	Nov.10	Barrie, Ontario	restaurant	restaurant	chicken sandwich	X			4(?)	?	?	?	
105.	Salmonella Group B	Dec.12	St.-Jerome, Quebec	social in hall	catering group	buffet (sandwiches,salads, cold meats)	X			7(?)	36-72	?	N.C.D.F.	
106.	Salmonella Group B	Dec.19	Ste.-Thecle, Quebec	farm	farm	raw milk	X			1(1)	?	?	V.C.D.F.	
107.	Salmonella brodeney, gaminara and typhimurium	Sept.10-13	Barrie (area), Ontario	?	?	roast beef	X			12(?)	?	?	C.D.F., chills	
108.	Salmonella sp.	Jan.1	Normandin, Quebec	?	home	raw milk,eggs, poultry	X			10(?)	?	3-5	N.V.C.D.F.	
109.	Salmonella sp.	May 2	Hamilton, Ontario	home	home	chicken		X		3(6)	?	?	N.C.D.F.	
110.	Salmonella sp.	July 3	St.-Emile, Quebec	restaurant	restaurant	?	X	X	X	12(?)	?	?	N.V.C.D.F.	
111.	Salmonella sp.	July 16	North York, Ontario	restaurant	restaurant	?	X			2(?)	?	?	N.V.C.D.	
112.	Salmonella sp.	July 18	Dunbar, Ontario	bakery	?	chicken		X		2(?)	?	?	?	
113.	Salmonella sp.	July 22	St. Thomas, Ontario	home	home	chicken	X			2(?)	24	?	N.C.D.	
114.	Salmonella sp.	July 24	Ottawa, Ontario	home	home	?	X			2(?)	?	?	N.V.D.	
115.	Salmonella sp.	July 29	Montreal, Quebec	restaurant	restaurant	rabbit meat	X	X		2(2)	12-18	1 week	V.D.F.	
116.	Salmonella sp.	Aug.17	Guelph, Ontario	?	?	?	X			2(?)	?	?	?	
117.	Salmonella sp.	Oct.14	Toronto, Ontario	home	home	turkey	X			3(3)	?	?	C.D.	turkey undercooked
118.	Salmonella sp.	Nov.28	Rosetown, Saskatchewan	private dairy	home	raw milk	X			3(6)	?	2-3 days	C.D.F.	
119.	Salmonella sp.	Nov.29	Kingston, Ontario	retail store	retail store	barbecued chicken		X		3(3)	9 1/2-13 1/2	48	V.C.D.F.	Salmonella isolated from chicken eaten by 3 cases, but not from stool samples. Inadequate cooking and holding temperature <60°C for 12 hours
120.	Salmonella sp.	Dec.10	Beauce, Quebec	home	home	turkey	X			3(?)	?	?	C.D.F.	
121.	Salmonella sp.	Dec.16	Valcartier, Quebec	cafeteria	cafeteria	turkey	X	X		21(?)	1-3 days	3-10 days	N.C.D.F.	
122.	Salmonella sp.	Dec.31	Toronto, Ontario	restaurant	restaurant	cream cheese		X		2(?)	11 1/2	?	N.V.C.D.	temperature abuse noted
	STAPHYLOCOCCUS													
123.	S.aureus	Jan.1-10	Kincardine, Ontario	nursing home	nursing home	?	X			100(?)	?	?	N.V.D.H.	S. aureus in vomitus and feces

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124.	S.aureus 240,000/g	Jan.4	Tofino, British Columbia	home	home	home smoked salmon		X		3(3)	2	?	V.C.D.	
125.	S.aureus	Jan.9	Barrie, Ontario	fast food facility	fast food facility	chicken burger	X	X		1(?)	2 1/2	?	N.V.C.D.H.	A.C.C.: <10,000/g; S.aureus isolated from stool and food
126.	S.aureus 100,000/g	March 2	Calgary, Alberta	home	home	chicken		X		3(?)	5 1/2-12 1/2	?	V.D.F.	
127.	S.aureus	March 20	Leduc-Strathcona, Alberta	restaurant	restaurant	cooked chicken or coleslaw	X			3(?)	?	48	N.V.	vomitus: 400/g S.aureus
128.	S.aureus 3,300,000/g	April 1	Saskatoon, Saskatchewan	retail store	?	corned beef		X		1(?)	2	20	N.V.C.D.	
129.	S.aureus	April 2	St.-Cuthbert, Quebec	sugar bush camp	sugar bush camp	ham and eggs cooked in maple syrup	X	X	X	21(?)	5	24	N.V.C.D.F.H.	S.aureus: 90,000/g. Enterotoxin A producer isolated from food, patients and handler. Ham originally contained the S. aureus which spread to the eggs during handling
130.	S.aureus >2,000,000/g	May 9	Ridgeway, Ontario	home	home	roast beef		X		5(6)	3-8	12	N.C.D.	S.aureus: >2,000,000/g; A.C.C.: >2,000,000/g; fecal coliforms: >2,400,000/g
131.	S.aureus	May	North York, Ontario	nursing home	nursing home	cooked turkey, turkey salad	X	X	X	30(?)	?	?	V.D.	C.perfringens: >20,000,000/g. S.aureus isolated from some of the victims, food and food handlers
132.	S.aureus	June 1	Compton, Quebec	cafeteria	cafeteria	turkey roll with stuffing		X		40(?)	4-12	?	N.V.D.	S.aureus: 10,000/g in turkey, producing enterotoxin type C
133.	S.aureus	June 26	Westmount, Quebec	restaurant	restaurant	chicken sandwich		X		2(?)	4	16	N.V.C.D.H.	high counts of S. aureus found in chicken
134.	S.aureus >2,000,000/g	July 3	Saskatoon, Saskatchewan	fast food facility	fast food facility	macaroni salad		X		6(6)	4	24-48	V.D.	
135.	S.aureus	July 3	Sorel, Quebec	retail stores	cheese factory	cheese curds		X	X	15(?)	5-12	5	N.V.C.D.	low level of enterotoxin found in curds
136.	S.aureus	July 5	Kapuskasing, Ontario	home	home	ham and macaroni salad		X		27(62)	1/2-7	?	V.C.D.	macaroni salad left out overnight. Enterotoxin A isolated from both vehicles
137.	S.aureus	July 7	Toronto, Ontario	home	home	beef, pork, cake	X	X		81(?)	12	?	C.D.F.	pork: 370,000 S.aureus/g cake: 1,100,000 S.aureus/g
138.	S.aureus	July 12	Peterborough, Ontario	restaurant	restaurant	caesar salad, bacon bits, parmesan cheese, dressing		X		5(5)	1/2-5	12	V.D.	enterotoxin type F & B was found. All foods stored at 5°C; routine bacterial counts were high
139.	S.aureus 300,000,000/g	July 26	Lac La Biche, Alberta	?	?	potato salad		X		3(?)	?	?	?	
140.	S.aureus	July 27	Thunder Bay, Ontario	home	home	ham	X	X		6(?)	3 1/2	?	N.V.D.	S.aureus isolated from food, vomitus and fe[illegible]
141.	S.aureus >2,000,000/g	Aug.4	Hamilton, Ontario	restaurant	restaurant	Chinese food (chicken balls)	X	X		2(?)	?	?	N.V.C.D.H.	
142.	S.aureus 1,100,000/g	Aug.6	Kelowna, British Columbia	restaurant	restaurant	Mexican food (burito meat)		X		3(3)	32-34	48	N.V.C.D.	
143.	S.aureus	Aug.9	Surrey, British Columbia	retail store	?	ham and cheese sandwich	X			1(1)	8	?	?	vomitus specimen positive for S.aureus
144.	S.aureus	Aug.18	Thompson, Manitoba	club social	home catering group	leftover turkey		X		10(100)	7	24	C.D.	method of home preparation of turkey implicated. S. aureus isolated from food samples
145.	S.aureus 4,000,000/g	Aug.19	Barrier Lake, Saskatchewan	family reunion	family reunion	pork cold cuts	X	X		20(40)	4	?	V.C.D.	
146.	S.aureus	Sept.4	Compton, Quebec	social event	catering group	turkey and stuffing		X	X	20(?)	2-9	?	V.C.D.	S. aureus: 10,000/g in turkey and stuffing. Same strain isolated from food handler.
147.	S.aureus >2,000,000/g	Oct.2	Hamilton, Ontario	home	home	rice salad		X		1(1)	4 1/2	24	N.V.D.F.	strain produced enterotoxin B
148.	S.aureus	Oct.13	Surrey, British Columbia	restaurant	restaurant	crab meat	X			1(1)	3	?	V.D.	S.aureus strain isolated from vomitus produced enterotoxin A
149.	S.aureus	Oct.31	Terrace, British Columbia	?	?	fried chicken	X			1(2)	30 minutes	16	N.V.C.D.F.	S. aureus isolated from vomitus

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150.	S.aureus	October	Shelbourne, Ontario	?	?	?	X			1(?)	?	?	?	S. aureus isolated from vomitus
151.	S.aureus	Nov.11	Winnipeg, Manitoba	restaurant	restaurant	rat paste	X			3(?)	3	3	V.C.	S. aureus isolated from vomitus
152.	S.aureus	Dec.3	Toronto, Ontario	home	home	?	X			3(?)	?	?	V.D.	S. aureus isolated from vomitus
153.	S.aureus >2,000,000/g	Dec.8	Goderich, Ontario	nursing home	nursing home	?	X	X		6(?)	10 1/2	?	N.V.D.H.	S. aureus isolated in 5 out of 6 cases
	STREPTOCOCCUS													
154.	Streptococcus Group D >2,000,000/g	January	Hamilton, Ontario	?	?	quiche		X		1(1)	?	?	?	in addition,fecal coliforms: 4,600/g
155.	Streptococcus Group D >2,000,000/g	March 16	London, Ontario	office	home	blood pudding (sausage)		X		2(?)	5 1/3	?	V.C.D.	
156.	Streptococcus Group D	June 20	St. Catharines, Ontario	home	home	infant formula		X		1(1)	6-10	?	?	Streptococcus Group D: 1,100,000/ml in opened can of formula. Also present in bottle drunk by child
157.	Streptococcus Group D	Aug.30	North Bay, Ontario	?	?	liver sausage or ham sausage		X		1(?)	immediately	?	N.	Streptococcus Group D: >3,000,000/g in both foods
158.	Streptococcus Group D >2,000,000/g	Sept.22	Kitchener, Ontario	?	?	serra ostra la queijau cheese		X		3(?)	5	?	N.V.C.D.F.	
159.	Streptococcus Group D >10,000,000/g	Oct.29	St.-Hilaire, Quebec	farm	home	duck		X		2(?)	7	48	N.C.D.	
	MOLD AND YEAST													
160.	mold	Jan.11	Ville D'Anjou, Quebec	retail store	?	soft drink		X		1(?)	immediately	?	N.V.	mold growth found in cola
161.	mold	Jan.19	Edmonton, Alberta	retail store	retail store	canned cola		X		3(?)	?	?	?	drink had a fermenting smell and a mold-like substance in it. There was also a 1.5 cm cut in the can
162.	mold	May 6	Toronto, Ontario	retail store	manufacturing plant	beer		X		1(1)	1	48	N.C.D.F.	foreign matter similar to mold found in bottle
163.	mold	May 22	Westbank, British Columbia	retail store	manufacturing plant	apple juice		X		1(1)	?	?	N.F.	case cutter damage of 2 small puncture holes found in top of the container
164.	mold	June 17	Etobicoke, Ontario	retail store	manufacturing plant	canned apple drink		X		3(3)	?	?	C.D.	pinholes observed in can and contents contained mold. Several leaking tins found at the store
165.	mold	July 7	Mt. Saint-Hilaire, Quebec	retail store	manufacturing plant	bottled cola drink		X		2(?)	?	?	?	damaged bottle caps found on 2 bottles which contained mold
166.	mold	Aug.12	Antigonish, Nova Scotia	retail store	manufacturing plant	bottled ginger ale		X		1(2)	?	?	?	bottle cap liner was missing and product was moldy
167.	mold	Sept.5	Winnipeg, Manitoba	retail store	retail store	bottled ginger ale		X		1(1)	1	?	N.V.C.D.F.	product contained mold due to puncture in cap allowing air into the bottle
168.	mold	Sept.15	Saint John, New Brunswick	retail store	manufacturing plant	crouton (headcheese)		X		1(1)	9	72	N.C.D.	mold growth noticed on product due to improper refrigeration between the plant and the store
169.	mold	Nov.20	Montreal, Quebec	retail store	retail store	bottled cola		X		1(?)	?	?	N.	problem with the twist cap on the bottle
170.	mold	Dec.11	Terrebonne, Quebec	retail store	manufacturing plant	bottled cola drink		X		1(1)	?	72	?	an insect identified as an earwig, and mold were found in the bottle
171.	yeast	Jan.4	Ottawa, Ontario	retail store	manufacturing plant	apple juice		X		1(1)	?	?	D.	product appeared fermented and had a yeasty-alcohol odour
172.	yeast	March 13	North York, Ontario	retail store	?	bottled beer		X		1(?)	3	?	V.D.	yeast-like cells observed in beer
173.	yeast	May 14	Etobicoke, Ontario	retail store	manufacturing plant	bottled beer		X		1(1)	?	?	?	product contaminated with yeast
174.	mold and yeast 140,000/g	Sept.24	Chateauguay, Quebec	retail store	bakery	donuts		X		2(2)	1	24	N.V.C.	

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	MULTIPLE SPECIES													
175.	B.cereus and S.aureus	July 15	Kapuskasing, Ontario	home	?	turkey roll, macaroni salad, bun on a kaiser		X		25(?)	1 1/2	?	N.V.C.D.	B. cereus: >200,000/g S. aureus: >2,000,000/g, producing enterotoxin type A
176.	S.infantis and C.perfringens	Oct.4	Calgary, Alberta	church	church	meat with marinade,gravy		X		3(?)	9-10	?	D.	Salmonella Anfontis isolated. Also, 5,600,000 C. perfringens/ found in foods
177.	Salmonella and Campylobacter	May 3	Dundas, Ontario	home	home	chicken casserole	X	X		9(3)	4	24	N.D.F.	Salmonella typhimurium and Campylobacter jejuni isolated from patient and chicken carcass
178.	Salmonella and Campylobacter	Nov.15	Vancouver, British Columbia	farm	farm	raw milk	X			1(?)	?	?	C.D.	S. heidelberg, C. jejuni and C. coli isolated from stool
	ANIMAL													
	INSECT													
179.	insect	June 2	Brampton, Ontario	retail store	manufacturing plant	yogurt		X		2(2)	4	48	C.	insect found in container appears to be a flaid-type beetle
180.	insect	Sept.16	Ville Lasalle, Quebec	retail store	retail store	blue grapes		X		1(?)	1	24	N.V.C.D.F.	larvae found in grapes
	EXTRANEOUS MATTER													
181.	worms	June 12	Chelmsford, Ontario	hotel	manufacturing plant	beer		X		1(1)	?	?	D.H.	foreign matter appears to be worms
182.	mouse	May 1	Tracadie, New Brunswick	retail store	manufacturing plant	bottled beer		X		1(1)	?	?	?	off odour and foreign matter which was the decomposed heads of 2 mice found in the bottle
183.	mouse	Nov.10	Leduc, Alberta	restaurant	manufacturing plant	bottled cola		X		1(1)	immediately	24	V.	mouse 7.5 cm in length found in bottle contents
	PLANT													
184.	alga	Oct.10	Montreal, Quebec	retail store	manufacturing	soft drink		X		3(?)	1	72	N.V.	alga found in soft drink
	CHEMICAL													
	METAL													
185.	lead	August	North Bay, Ontario	home	home	wine		X		2(2)	?	?	N.	wine drunk from lead goblets with worn silverplating. Blood level: up to 107µg/100ml; 20mg/L found when water left in goblets for two days
	SOLVENTS													
186.	oil-like material	Jan.21	Sault Ste. Marie, Ontario	retail store	?	soft drink		X		1(1)	?	?	?	
187.	kerosene-like solvent	Feb.4	Dartmouth, Nova Scotia	retail store	manufacturing plant	corned beef		X		1(1)	?	?	V.	
188.	petroleum-like solvent	Oct.9	Laval, Quebec	retail store	manufacturing plant	caramel coated cookies		X		2(2)	12	?	D.	product tasted of petroleum
189.	solvent	Dec.18	Regina, Saskatchewan	vending machine	manufacturing plant	bottled soft drink		X		1(1)	immediately	?	N.C.	oily residue on inside of glass
	MONOSODIUM GLUTAMATE													
190.	monosodium glutamate	March 27	Quebec, Quebec	restaurant	restaurant	Chinese soup		X		2(2)	immediately	3	dizziness	monosodium glutamate in soup in very large quantities
191.	monosodium glutamate	July 18	Terrebonne, Quebec	restaurant	restaurant	Chinese food		X		4(?)	15-25 minutes	?	swelling, difficulty breathing	high concentration of monosodium glutamate
192.	monosodium glutamate 5900 ppm	Aug.24	Jonquière, Quebec	restaurant	restaurant	pizza		X		1(?)	4	?	F., itching, swelling of eyes and face,	

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	RANCID COMPOUND													
193.	rancid compound	Jan.1	Toronto, Ontario	retail store	?	infant formula				1(1)	immediately	?	V., difficulty breathing, white blisters in mouth	baby choked on milk fats possibly due to separation or the mother using boiling water in the formula
194.	rancid compound	March 12	Mississauga, Ontario	retail store	?	chocolates				3(2)	?	?	C.	remainder of stock removed from shelves; product tasted off and was old
195.	rancid compound	March 17	Scarborough, Ontario	retail store	?	infant formula				1(1)	2-3	24	C.D.	curdling noted; past expiry date
196.	rancid product	May 24	Westbank, British Columbia	retail store	?	Mexican food (taco shells)				2(2)	1-4	?	C.D.F.	old product had definite off smell and was rancid
197.	rancid compound	Sept.3	St. Catharines, Ontario	retail store	home	infant formula				1(1)	?	?	V.D.	product curdled and past expiry date
198.	rancid compound	Oct.23	Scarborough, Ontario	retail store	retail store	onion bells				1(1)	2-2 1/2	5	V.C.D.	product started to become rancid as it was near the end of its shelf life
199.	rancid compound	Dec.13	Laval, Quebec	canteen in prison	?	olives				5(?)	3	2-3	N.V.C.	olives in bottle had rancid taste
200.	rancid compound	Dec.17	Scarborough, Ontario	retail store	retail store	infant formula				1(1)	?	?	?	product curdled and past expiry date
201.	rancid compound	Dec.30	Dominion, Nova Scotia	retail store	retail store	infant formula				1(1)	?	?	?	product was served 5 months past the expiry date
202.	rancid compound	Dec.31	Saskatoon, Saskatchewan	retail store	retail store	infant formula				1(1)	15-30 minutes	24	V.	product out-dated by 5 months with signs of cream particles forming
203.	rancid oil	June 10	Ancaster, Ontario	retail store	home	layer cake	X			5(5)	?	?	?	oil used in cake was very rancid
204.	rancid oil	Dec.9	Keswick, Ontario	retail store	?	microwave popping corn	X			3(3)	1-9	?	V.C.D.	flavoring oil in product was rancid
	OTHER CHEMICALS													
205.	excess citrate of magnesia	Jan.13	Dartmouth, Nova Scotia	hospital	manufacturing plant	laxative (solution of citrate of magnesia)	X			1(1)	?	?	D.	incorrect labelling on product caused over prescribing, to give excess purgative effect
206.	chemical disinfectant	Feb.11	Corbyville, Ontario	retail store	manufacturing plant	soft drink	X			1(1)	5 minutes	24	V.	product contained disinfectant used for cleaning bottles
207.	soap	March 28	Ottawa, Ontario	retail store	?	fresh,green grapes				2(2)	3-4	?	N.	grapes washed in soapy water prior to consumption
208.	hydrogen peroxide	March 29	Toronto, Ontario	retail store	manufacturing plant	half and half cream				3(3)	30 minutes	?	?	30-100 ppm of hydrogen peroxide
209.	sodium chloride	July 12	Montreal, Quebec	retail store	manufacturing plant	wieners	X			1(?)	30 minutes	48	?	strong concentration of sodium chloride in wieners
210.	cyanide	Aug.15	Greenwood, Nova Scotia	mail	manufacturing plant	chocolate bars	X			3(?)	?	?	?	bar spiked with cyanide received in the mail by several families. Small portions were consumed, so only mild illnesses occurred
211.	undetermined chemical	Oct.8	London, Ontario	retail store	manufacturing plant	ginger ale				1(1)	?	1	?	drink had a soapy taste possibly due to chain lubricant build up
212.	unidentified sodium salt	Nov.30	Sidney, British Columbia	retail store	manufacturing plant	cereal	X			1(1)	?	?	C.	3.38% Na by weight found instead of 0.4% Na indicated on the label
213.	ammonia	Dec.7	Winnipeg, Manitoba	retail store	retail store	skate	X			2(20)	immediately	?	?	ammonia formed by biological spoilage of fish, not chemical contamination
	EXTRANEOUS MATTER													
214.	undetermined extraneous matter	Jan.2	St. Williams, Ontario	retail store	manufacturing plant	canned spinach	X			1(1)	4	?	N.C.D.H.	debris found in can
215.	undetermined extraneous matter	Jan.7	Nelson, British Columbia	retail store	manufacturing plant	pale ale	X			1(1)	immediately	?	D.	foreign material had a rubbery, sticky feeling and an odour of tar
216.	extraneous matter	Jan.11	Belleville, Ontario	retail store	manufacturing plant	bottled beer	X			1(1)	?	?	V.	foreign matter resembling cigarette butts found in several bottles
217.	extraneous matter	Jan.17	Kelowna, British Columbia	retail store	manufacturing plant	infant formula	X			1(1)	?	?	?	small brown specks in formula due to caramelized milk product

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218.	metal screw	Jan.22	Edmonton, Alberta	retail store	manufacturing plant	sesame dumps			X	1(1)	immediately	?	?	victim suffered a broken tooth. A screw 2" in length was embedded in the snack
219.	undefined extraneous matter	Jan.23	Saskatoon, Saskatchewan	retail store	?	apple juice			X	1(1)	?	?	D.	apple juice unsatisfactorily cloudy
220.	undetermined extraneous matter	Jan.28	Abbottsford, British Columbia	retail store	manufacturing plant	bottled diet soft drink			X	1(1)	?	?	N., tiredness	large amount of sediment in 2 bottles. Product had been recalled by manufacturer, but did not succeed in removing entire lot
221.	metal	Feb.12	Thunder Bay, Ontario	retail store	?	Chinese food (canned beef chop suey)			X	1(1)	5	17	V.C.D.N.	bullet found in food
222.	paper	March 4	Scarborough, Ontario	retail store	manufacturing plant	bottled beer			X	1(1)	immediately	?	V.D., foul taste in mouth	foreign matter appeared to be paper labels
223.	undetermined extraneous matter	April 14	Ste-Adele, Quebec	retail store	manufacturing plant	soft drink			X	1(?,	?	?	?	white, slimy matter in product
224.	metal fragment	April 28	Shawinigan, Quebec	retail store	manufacturing plant	chocolate			X	1(1)	?	?	?	a piece of sharp metal, 13mm x 1mm, found in the chocolate
225.	cellulose fibres	April 29	Aurora, Ontario	retail store	manufacturing plant	beer			X	1(1)	2 1/2	?	D.	
226.	extraneous matter	May 16	Chateauguay, Quebec	retail store	manufacturing plant	soft drink			X	1(?)	24	5 days	blisters on lips	particles found in drink unidentified
227.	wood	May 28	Burnaby, British Columbia	retail store	manufacturing plant	pea soup			X	2(?)	?	?	?	woody piece of plant or stem found in the soup
228.	paper	June 12	Mississauga, Ontario	retail store	manufacturing plant	beer			X	1(1)	?	?	?	piece of paper 4" long found in product
229.	extraneous matter	June	Gatineau, Quebec	retail store	manufacturing plant	bottled soft drink			X	1(1)	15-30 minutes	?	N.V.	brown particles of an organic nature found in soft drink
230.	burnt matter	July 9	North York, Ontario	retail store	manufacturing plant	white cake			X	1(1)	1	?	V.D.	black substance in cake identified as over processed product
231.	starch-like material	July 15	Mississauga, Ontario	retail store	manufacturing plant	bottled cola			X	1(1)	?	?	C.	starchy matter found on the bottom of the bottle
232.	undetermined extraneous matter	July 25	Charlesbourg, Quebec	retail store	manufacturing plant	beer			X	1(1)	1	?	V.C.D.N., rash	on the surface of the beer there were whitish specks (particles)
233.	glass	Aug.8	Montreal, Quebec	retail store	manufacturing plant	apple juice			X	1(?)	2	?	V.D.	piece of brown glass in residue of apple pulp
234.	undetermined extraneous matter	Sept.3	Mississauga, Ontario	retail store	manufacturing plant	bottled beer			X	1(1)	3	24	N.D.	could not identify foreign matter found in bottle
235.	bottle cap	Sept.18	Sherwood Park, Alberta	restaurant	manufacturing plant	bottled beer			X	1(1)	?	?	V.D.	bent bottle cap found in contents
236.	extraneous matter	Oct.29	Bellefeuille, Terrebonne Quebec	retail store	manufacturing plant	graham cracker			X	1(1)	6	12	N.V.	hard and crystalline matter, probably a mixture of sugar, flour and bran
237.	bottle cap	Nov.6	Cap-de-la-Madeleine, Quebec	retail store	manufacturing plant	beer			X	1(1)	?	?	N.	oxidized cap found in contents
238.	metal fragment	Dec.15	Montreal, Quebec	retail store	manufacturing plant	potatoes			X	2(?)	?	?	?	piece of metal found in potato
239.	burnt matter	Dec.31	Hamilton, Ontario	retail store	manufacturing plant	corn chips			X	1(1)	immediately	72	V.D.	foreign matter appears to be charred pieces of corn chips
	UNKNOWN													
	UNKNOWN - PROBABLY BACTERIAL													
240.	probably Bacillus cereus	Aug.15	St.-Jerome, Quebec	restaurant	restaurant	cheese on pizza and in a submarine			X	4(?)	1 1/2-5	24	N.V.C.D.	B. cereus: 10,000/g in cheese from pizza
241.	probably Bacillus cereus	Aug.20	Hepean, Ontario	take-out restaurant	?	Chinese food (pineapple chicken balls)			X	2(2)	3-6	?	N.V.C., dizziness	A.C.C.: 50,000/g; B. cereus: 22,000/g

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242.	probably Bacillus cereus	Aug.30	Saskatoon, Saskatchewan	restaurant	restaurant	Chinese food (fried rice)		X		3(5)	2	12	V.D.	B. cereus: 50,000/g
243.	probably Bacillus cereus	Aug.20	Laval, Quebec	restaurant	restaurant	chicken		X		3(3)	10	24	N.V.C.D.	B. cereus: 10,000/g
244.	probably Bacillus cereus	Dec.11	Red Deer, Alberta	restaurant	restaurant	Chinese food (chicken balls)		X		2(?)	5	6	N.C.D.	B. cereus: 6,000/g
245.	probably Clostridium perfringens	November	Fortrap, Newfoundland	church hall	home catering group	hot roast beef and gravy		X		100(200)	11-18	12-24	C.D.	large quantities of beef inadequately roasted and reheated; gravy: 32,000/ml C. perfringens
246.	probably Citrobacter freundi	Oct.27	Brantford, Ontario	delicatessen	?	krakowska sausage		X		1(?)	?	?	?	Citrobacter freundi: 340,000/g
247.	probably Salmonella typhimurium	June 27-July 13	North York, Ontario	retail store	?	cheddar cheese		X		18(?)	?	?	N.D.H.	probably part of a recall lot
248.	probably Staphylococcus aureus	Feb.23	Coquitlam, British Columbia	fast food facility	fast food facility	fried chicken		X		2(3)	7-20	2 1/2	C.D.	a sample of leftover fried chicken yielded 5,300 S. aureus/g
249.	probably Staphylococcus aureus	July 26	Mississauga, Ontario	restaurant	restaurant	barbe. ed chicken		X		4(4)	1 1/4-4 3/4	12	N.C.D.	chicken stored at 51°C. S. aureus isolated from chicken
250.	probably Staphylococcus aureus	July 16	Toronto, Ontario	?	?	chocolate mousse		X		1(1)	2	48	C.D.	high coliform and S. aureus levels in mousse
251.	probably Staphylococcus aureus	July 28	Guelph, Ontario	ice cream parlor	ice cream parlor	ice cream	X	X		4(?)	?	8	C.D.	S. aureus isolated from cases
252.	probably Staphylococcus aureus	Aug.28	Vancouver, British Columbia	home	home	smoked pork hock soup		X		2(2)	12	1 week	N.V.C.D.F.	a sample of leftover pork hock yielded 29,000 S. aureus/g
253.	probably Staphylococcus aureus	Dec.4	Sherbrooke, Quebec	restaurant	restaurant	chicken		X		4(?)	3-15	24	N.C.D.	S. aureus: >100/g
254.	probably Streptococcus Group D	May 16	Laval, Quebec	retail store	home	infant food (chicken broth and sweet potatoes)		X		1(1)	2-3	?	V.D., dehydration	fecal streptococci: >100,000/g
255.	probably Streptococcus Group D	Nov.24	Ottawa, Ontario	home	?	Cheese		X		2(?)	1	24	N.V.C.D.	Group D. Streptococcus.: 380,000/g
256.	probably bacterial	Jan.3	Niagara Falls, Ontario	restaurant	restaurant	chicken fingers		X		2(?)	16	6	N.V.D.	A.C.C.: 130,000/g
257.	probably bacterial	Jan.3	London, Ontario	retail store	?	canned crab meat		X		1(1)	2	3	V.D.	A.C.C.: 620,000/g
258.	probably bacterial	Jan.8	Coldwater, Ontario	retail store	manufacturing plant	canned mushrooms				5(6)	2-12	?	N.V.C.D.	cans of the same code were leaking through holes in the embossing. Also, high number of non-viable bacteria in the product.
259.	probably bacterial	Jan.9	Ottawa, Ontario	nursing home	nursing home	chicken gravy mix		X		1(?)	?	?	V.C.D.H.	A.C.C.: 480,000/g
260.	probably bacterial	Jan.10	Toronto, Ontario	restaurant	restaurant	Mexican food (enchilada,beans meat balls)		X		4(300)	?	?	?	enchilada: 1,400,000 A.C.C./g beans: >2,000,000 A.C.C./g
261.	probably bacterial	Jan.13	Oakville, Ontario	restaurant	restaurant	crepe filling		X		2(?)	?	2 1/2	V.D.	A.C.C.: 400,000/g
262.	probably bacterial	Jan.16	Ottawa, Ontario	hotel	hotel	green beans and mushroom salad, crawfish and shrimp		X		2(?)	?	?	?	green bean and mushroom salad: 2,000,000 A.C.C./g
263.	probably bacterial	Jan.21	Mississauga, Ontario	take-out restaurant	take-out restaurant	macaroni salad				2(4)	11 1/2-13 1/2	2 1/2 days	V.C.D.F.H.	cross contamination suspected
264.	probably bacterial	Jan.22	Beamsville, Ontario	home	home	salad and ham		X		1?(?)	10 1/2	11	N.V.C.D.F.	A.C.C.: >2,000,000/g for both vehicles
265.	probably bacterial	Jan.24	Winnipeg, Manitoba	retail store	manufacturing plant	canned sardines				2(?)	?	?	?	cans defective with leakage

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266.	probably bacterial	Jan.26	Cambridge, Ontario	hospital	hospital	beef				53(367)	5-14	11	C.D.	cooked beef held at room temperature
267.	probably bacterial	Jan.28	Ottawa, Ontario	home	home	paté		X		2(?)	4	?	C.D.	A.C.C.: 2,000,000/g
268.	probably bacterial	Jan.28	Newport, Nova Scotia	retail store	manufacturing plant	canned mushrooms				1(1)	5	?	?	can leftover from a recalled lot
269.	probably bacterial	Jan.30	Ottawa, Ontario	restaurant	restaurant	fried zucchini		X		2(?)	1	?	C.D.	A.C.C.: 1,900,000/g
270.	probably bacterial	Jan.31	Toronto, Ontario	?	?	cooked meats, macaroni salad		X		7(?)	?	?	V.D.	meats: >2,000,000 A.C.C./g victims were 'very' ill
271.	probably bacterial	Feb.1	Ottawa, Ontario	restaurant	restaurant	barbecued chicken and sauce				2(2)	4	?	V.D.	hot storage drawer dropped to 43-49°C when opened
272.	probably bacterial	Feb.1	Sudbury, Ontario	restaurant	restaurant	butterscotch meringue pie		X		3(?)	4	?	V.C.D.	A.C.C.: 410,000/g
273.	probably bacterial	Feb.2	Granby, Quebec	butcher shop	home	ground beef		X		4(?)	1/2-1	?	N.D.	A.C.C.: >100,000,000/g 1,400,000 fecal streptococci/g
274.	probably bacterial	Feb.3	Burlington, Ontario	club	club	cheese sauce		X		30(?)	8-18	?	V.C.D.	cheese sauce: >2,000,000 A.C.C./g
275.	probably bacterial	Feb.5	Mississauga, Ontario	take-out restaurant	take-out restaurant	fried chicken				7(7)	1-12	15	N V.C.D.	chicken undercooked
276.	probably bacterial	Feb.7	Toronto, Ontario	restaurant	?	tofu		X		3(?)	?	?	N.V.D.	high A.C.C./g
277.	probably bacterial	Feb.8	Peterborough, Ontario	restaurant	restaurant	scallops		X		2(?)	?	16 1/2	C.D.	A.C.C.: 2,900,000/g
278.	probably bacterial	Feb.8	Peterborough, Ontario	?	?	bologna		X		3(?)	1	?	V.D.N.	A.C.C.: 2,000,000/g
279.	probably bacterial	Feb.12	Kingston, Ontario	motel	motel	?		X		3(?)	9 1/2	?	C.	A.C.C.: 200,000/g
280.	probably bacterial	Feb.13	Fergus, Ontario	home	home	flank steak		X		1(1)	5	?	N.C.D.	A.C.C.: 2,000,000/g
281.	probably bacterial	Feb.14	Toronto, Ontario	restaurant	restaurant	seafood crepe		X		2(?)	5	?	N.V.C.D.F.H.	A.C.C.: 960,000/g
282.	probably bacterial	Feb.15	Brampton, Ontario	home	home	tuna with celery		X		2(?)	3	?	V.C.	A.C.C.: 150,000/g
283.	probably bacterial	Feb.16	Ottawa, Ontario	nursing home	nursing home	roast beef and turkey				38(?)	4-6	?	N.V.C.D.	roast beef:3,000,000 A.C.C./g turkey:130,000 A.C.C./g
284.	probably bacterial	Feb.16	North Bay, Ontario	armed forces base	armed forces base	roast beef with gravy		X		2(?)	?	?	?	A.C.C.: >1,000,000/g
285.	probably bacterial	Feb.17	Toronto, Ontario	home	home	salad (lettuce, egg and tofu chili, peppers)and shrimp		X		3(?)	7	10 1/2	N.V.D.	A.C.C.: >1,000,000/g
286.	probably bacterial	Feb.22	Niagara Falls, Ontario	restaurant	restaurant	egg salad, hamburger		X		2(?)	4	48	V.C.D.	A.C.C.: >1,000,000/g for both foods
287.	probably bacterial	Feb.23	Windsor, Ontario	?	?	roast beef		X		1(?)	2	?	N.C.D.F.	A.C.C.: 2,000,000/g
288.	probably bacterial	Feb.24	North York, Ontario	home	home	sliced roast beef		X		2(?)	immediately	?	N.	A.C.C.: 2,000,000/g
289.	probably bacterial	Feb.28	London, Ontario	take-out restaurant	take-out restaurant	cheese		X		4(?)	immediately	?	V.C.D.	A.C.C.: 1,000,000/g
290.	probably bacterial	Feb.28	Lindsay, Ontario	home	home	chicken				5(5)	1-1	4	C.D.	lack of refrigeration
291.	probably bacterial	Feb.29	Welland, Ontario	?	?	ribs		X		1(?)	?	?	?	A.C.C.: 2,000,000/g
292.	probably bacterial	March 3	Peterborough, Ontario	hospital	?	?				3(?)	?	?	?	improper food handling practices
293.	probably bacterial	March 9	North York, Ontario	restaurant	restaurant	chicken and sauce		X		3(?)	3	27	N.V.C.D.H.	A.C.C.: 2,000,000/g
294.	probably bacterial	March 10	North Bay, Ontario	retail store	?	bacon		X		1(?)	1/2	6 1/2	V.H.	A.C.C.: 210,000/g
295.	probably bacterial	March 13	Thunder Bay, Ontario	home	home	package of mixed meats		X		1(?)	3 1/2	8	V.D.	A.C.C.: 2,000,000/g

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296.	probably bacterial	March 15	Etobicoke, Ontario	meat market	meat market	pepperoni			X	4(?)	?	?	?	A.C.C.: 2,000,000/g
297.	probably bacterial	March 16	Ottawa, Ontario	?	?	?			X	3(?)	?	?	?	A.C.C.: 2,000,000/g coliforms: 2,400,000/g
298.	probably bacterial	March 16	Ottawa, Ontario	bakery in grocery store	bakery in grocery store	strawberry dessert			X	2(2)	4	72	V.D.	coliforms: 4,600,000/g
299.	probably bacterial	March 16	Merwandy Tps., Ontario	home	?	hamburger meat			X	4(?)	10	40	N.C.D.F.H.	A.C.C.:>2,000,000/g
300.	probably bacterial	March 18	Ottawa, Ontario	restaurant	restaurant	pepperoni,bologna salami				5(5)	30	?	V.C.	products left at room temperature for 2-3 hours
301.	probably bacterial	March 18	Ottawa, Ontario	take-out restaurant	take-out restaurant	mushrooms on pizza			X	3(?)	10	36	N.V.C.D.	A.C.C.: 290,000/g
302.	probably bacterial	March 20	Sherbrooke, Quebec	restaurant	?	pizza			X	4(?)	4-12	48	N.C.D.	A.C.C.: >100,000,000/g in smoked meat,bacon,salami,mushrooms and olives. Fecal streptococci: 100,000/g in smoked meat and bacon
303.	probably bacterial	March 25	Sault Ste. Marie, Ontario	take-out restaurant	take-out restaurant	potato & macaroni salads			X	2(?)	3 1/2	14 1/2	N.V.C.D.H.	macaroni salad: 590,000 A.C.C./g potato salad: 2,000,000 A.C.C./g
304.	probably bacterial	March 29	Toronto, Ontario	home	home	salami spread, egg spread,tuna spread	X	X		1(1)	2 1/2	?	V.C.D.	A.C.C.: >2,000,000/g for all foods
305.	probably bacterial	March	Brampton, Ontario	home	home	Chinese food (pork fried rice)			X	2(?)	9	3 days	N.C.D.	A.C.C.:>2,000,000/g
306.	probably bacterial	April 2	Cornwall, Ontario	retail store	home	canned mushrooms			X	2(?)	3	14	N.V.C.D.F.	A.C.C.: 30,000,000/g
307.	probably bacterial	April 3	Toronto, Ontario	home	home	meat salad			X	3(?)	2 1/2	?	N.C.D.F.	A.C.C.: >2,000,000/g
308.	probably bacterial	April 4	Ottawa, Ontario	community centre	?	hamburger			X	2(?)	?	?	C.D.	E. coli (not 0157:H7) isolated
309.	probably bacterial	April 7	North Bay, Ontario	home	home	asparagus			X	2(?)	16	?	C.D.	A.C.C.: 1,900,000/g
310.	probably bacterial	April 8	Oshawa, Ontario	restaurant	restaurant	salad dressing, steak,shrimp,fish			X	5(?)	45 minutes	4 1/2	N.V.C.H.	A.C.C.: 280,000-600,000/g
311.	probably bacterial	April 14	North York, Ontario	home	home	raw carrots			X	2(?)	5	?	N.V.C.D.H.	coliforms: 460,000/g A.C.C.: 840,000/g
312.	probably bacterial	April 14	Ottawa, Ontario	restaurant	restaurant	Mexican food (chicken taco)			X	2(?)	12 1/2	?	V.C.D.H.	A.C.C.: 570,000/g
313.	probably bacterial	April 16	Cambridge, Ontario	retail store	retail store	canned salmon				1(1)	15-20 minutes	?	N.	pin size hole in container probably due to case-cutter damage
314.	probably bacterial	April 18	St. Joseph Du Lac, Quebec	restaurant	restaurant	hamburger			X	3(?)	24-36	?	N.D.H.	A.C.C.: 10,000,000/g
315.	probably bacterial	April 18	Kingston, Ontario	?	?	pork chops			X	2(?)	5	?	N.V.C.D.F.H.	A.C.C.: 30,000,000/g
316.	probably bacterial	April 21	Nepean, Ontario	take-out restaurant	take-out restaurant	Chinese food (beef and greens)			X	4(?)	10 1/2	34 1/2	N.V.	A.C.C.: 2,000,000/g
317.	probably bacterial	April 24	Millgrove, Ontario	restaurant	restaurant	Chinese food (chicken balls)			X	4(?)	4	5 1/2	N.V.C.D.F.	A.C.C.: 120,000/g B. cereus: 40,000/g
318.	probably bacterial	April 28	Hamilton, Ontario	retail store	home	salad dressing				2(2)	?	?	?	cross contamination through a wooden cutting board
319.	probably bacterial	April 29	Burlington, Ontario	restaurant	restaurant	oysters			X	2(?)	8	?	C.D.	A.C.C.: 510,000/g
320.	probably bacterial	May 2	Victoriaville, Quebec	retail store	?	meatball stew			X	2(?)	10-12	36	N.V.C.D.	Pseudomonas, Streptococcus,Aeromonas, Serratia found in stew
321.	probably bacterial	May 6	North York, Ontario	?	?	prosciutina salami, lasagna and veal			X	33(?)	10	40	N.V.C.D.	A.C.C.: >2,000,000/g for all foods
322.	probably bacterial	May 7	Rexdale, Ontario	nursing home	nursing home	cream salmon			X	6(?)	?	?	D.	A.C.C.: >2,000,000/g
323.	probably bacterial	May 9	Ottawa, Ontario	hotel	hotel	veal stock sauce			X	4(?)	1	24	N.C.D.	A.C.C.: 860,000/g
324.	probably bacterial	May 10	Toronto, Ontario	home	home	beef tongue and spice loaf			X	1(1)	10 1/2	?	C.D.F.	beef tongue: 2,000,000 A.C.C./g spice loaf: 120,000 A.C.C./g

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325.	probably bacterial	May 10	Regina, Saskatchewan	retail store	retail store	canned apple juice				1(1)	1	?	V.	the can had a hole in it
326.	probably bacterial	May 11	Orillia, Ontario	fast food facility	fast food facility	chicken burger		X		3(?)	2 1/2	3	V.C.D.F.	A.C.C.: 120,000/g
327.	probably bacterial	May 12	Tracadie, New Brunswick	restaurant	restaurant	chicken				2(?)	12	1-2 days	C.D.	
328.	probably bacterial	May 12	Ottawa, Ontario	retail store	restaurant	canned snails		X		3(?)	3	?	N.V.C.D.F.H.	canned snails: 2,000,000 A.C.C./g snails in garlic: 10,000 A.C.C./g
329.	probably bacterial	May 13	Port Hope, Ontario	retail store	?	bologna slices		X		5(?)	8-16	12	N.V.D.H.	A.C.C.: 330,000/g
330.	probably bacterial	May 16	Ajax, Ontario	retail store	home	smok chicken and ham		X		4(?)	4	14	N.V.C.D.F.H.	A.C.C.: >2,000,000/g for both foods
331.	probably bacterial	May 19	Joliette, Quebec	restaurant	restaurant	hamburger		X		1(?)	5	36	N.V.D.F.H.	A.C.C.: >10,000,000/g
332.	probably bacterial	May 23	Ottawa, Ontario	cafeteria	cafeteria	egg salad and meat loaf		X		2(?)	5 1/2	17	N.V.C.	egg salad: 190,000 A.C.C./g meat loaf: 460,000 A.C.C./g
333.	probably bacterial	May 24	Ajax, Ontario	school	school	frozen pizza or apricots		X		40(?)	5	20	N.V.C.D.	pizza: 360,000 A.C.C./g
334.	probably bacterial	May 26	Etobicoke, Ontario	delicatessen	delicatessen	beef cubes,cabbage rolls,green peas and green beans		X		2(?)	14 1/2	?	C.F.	beef and cabbage rolls: >2,000,000 A.C.C./g; green peas and beans: 240,000 A.C.C./g
335.	probably bacterial	May 28	London, Ontario	retail store	?	smoked beef		X		3(?)	6	?	N.	A.C.C.: >1,000,000/g
336.	probably bacterial	May 29	Etobicoke, Ontario	home	home	sausage sandwich spread		X		2(?)	2 1/2	?	?	A.C.C.: 190,000/g
337.	probably bacterial	May	Lethbridge, Alberta	restaurant	restaurant	hot roast beef dinner				25(200)	12-16	12-24	C.D.	food held at improper temperature for a long period of time
338.	probably bacterial	June 2	Scarborough, Ontario	home	catering company	roast beef, salami		X		4(?)	12	12	V.D.	A.C.C.: >1,000,000/g
339.	probably bacterial	June 2	Toronto, Ontario	retail store	?	garlic butter		X		2(?)	1/2	3	?	A.C.C.: >2,000,000/g
340.	probably bacterial	June 3	Ottawa, Ontario	take-out restaurant	?	salad		X		2(?)	5 1/2	17	C.D.	A.C.C.: 2,000,000/g
341.	probably bacterial	June 5	Napanee, Ontario	home	home	chicken stew		X		2(?)	2	?	?	A.C.C.: 3,000,000/g
342.	probably bacterial	June 6	Thornhill, Ontario	restaurant	restaurant	Mexican food (shrimp)		X		1(?)	1	?	V.	A.C.C.: >2,000,000/g
343.	probably bacterial	June 6	Hamilton, Ontario	restaurant	restaurant	Chinese food (beef chowmein)		X		4(?)	1/2	?	N.V.C.D.F.H.	temperature abuse of the food
344.	probably bacterial	June 6	Peterborough, Ontario	fast food facility	fast food facility	ham		X		2(?)	11 3/4	?	V.C.D.	A.C.C.: 1,900,000/g
345.	probably bacterial	June 11	Ladurantaye, Quebec	retail store	manufacturing plant	smoked ham		X		1(?)	6	?	D.	A.C.C.: >10,000,000/g
346.	probably bacterial	June 11	Sudbury, Ontario	fast food facility	fast food facility	chocolate milkshake		X		3(?)	1 1/2	1/2	C.D.	A.C.C.: >2,000,000/g
347.	probably bacterial	June 12	Ottawa, Ontario	cafeteria	cafeteria	turkey		X		2(?)	1/2	7 1/2	N.V.C.D.	A.C.C.: 1,100,000/g
348.	probably bacterial	June 12	Toronto, Ontario	retail store	home	canned salmon		X		1(1)	2 1/2	?	V.D.F.	A.C.C.: 1,300,000/g
349.	probably bacterial	June 13	Sheila, New Brunswick	fish market	?	lobster				3(?)	5-10	3 days	C.D.	improper storage of lobster
350.	probably bacterial	June 15	Langton, Ontario	home	home	chicken		X		2(?)	?	?	D.	A.C.C.: 1,100,000/g
351.	probably bacterial	June 16	Toronto, Ontario	retail store	?	Italian sausage		X		2(?)	6 1/2	14	N.C.D., chills	A.C.C.: >1,000 000/g
352.	probably bacterial	June 18	Ottawa, Ontario	fast food facility	fast food facility	hamburger		X		2(?)	6	9	V.C.	A.C.C.: 480,000/g
353.	probably bacterial	June 18	Ottawa, Ontario	restaurant	restaurant	escargot,garlic butter	X	X		2(?)	6	24	V.C.D.	A.C.C.: 1,200,000/g
354.	probably bacterial	June 21	Toronto, Ontario	restaurant	restaurant	seafood and chili			X	5(?)	9	?	V.C.D.	seafood: >2,000,000/g A.C.C./g; chili: 1,800,000 A.C.C./g

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355.	probably bacterial	June 24	Simcoe, Ontario	?	?	veal sandwich		X		2(?)	20	?	D.	A.C.C.: 140,000/g
356.	probably bacterial	June 25	Elko, British Columbia	home	home	raw milk				5(5)	?	15	N.V.C.D.F.	
357.	probably bacterial	June 27	Saskatoon, Saskatchewan	fast food facility	fast food facility	gravy				2(2)	12	48	C.D.	inadequate temperature control
358.	probably bacterial	June 27	London, Ontario	restaurant	restaurant	meat pattie		X		2(?)	4	?	N.C.D.	A.C.C.: 350,000/g
359.	probably bacterial	June 28	Sudbury, Ontario	restaurant	restaurant	Chinese food (chicken fried rice)		X		4(?)	4 1/2	?	N.C.D.	A.C.C.: >2,000,000/g
360.	probably bacterial	June 29	Ajax, Ontario	fast food facility	fast food facility	hamburg patties		X		2(?)	6 1/4	8	V.D.	A.C.C.: 470,000/g
361.	probably bacterial	June	Etobicoke, Ontario	restaurant	restaurant	chicken sandwich		X		3(?)	?	?	?	high A.C.C./g
362.	probably bacterial	July 3	Toronto, Ontario	home	home	egg salad,tuna salad		X		9(?)	10 1/4	?	N.V.C.D.	A.C.C.: >2,000,000/g
363.	probably bacterial	July 3	Ajax, Ontario	hospital	hospital	meat,lamb,custard		X		6(?)	?	?	N.V.D.F.	high A.C.C./g counts in these foods
364.	probably bacterial	July 5	Etobicoke, Ontario	restaurant	restaurant	chicken sandwich		X		2(?)	?	?	?	A.C.C.: >2,000,000/g
365.	probably bacterial	July 6	Ottawa, Ontario	community centre	catering company	turkey,cream and cottage cheese		X		2(38)	immediately	12	V.C.D.	turkey: 630,000 A.C.C./g cream: 980,000 A.C.C./g cheese: 2,000,000 A.C.C./g
366.	probably bacterial	July 7	Ottawa, Ontario	retail store	retail store	submarine sandwich		X		2(?)	8 1/2	?	V.C.D.	A.C.C.: >2,000,000/g
367.	probably bacterial	July 7	Woodstock, Ontario	home	home	homemade ice cream		X		2(?)	?	24	V.C.D.	A.C.C.: >3,000,000/g
368.	probably bacterial	July 8	Burlington, Ontario	home	home	roast beef sandwiches		X		3(5)	8 1/2	24 1/2	N.C.D.	A.C.C.: >2,000,000/g
369.	probably bacterial	July 8	St. Catharines, Ontario	home	home	chicken		X		2(?)	6	48	N.V.C.D.F.H., dizziness, blurred vision	A.C.C.: <10,000/g
370.	probably bacterial	July 9	Sherbrooke, Quebec	cafeteria	cafeteria	ham,turkey, chicken and egg sandwiches		X		30(?)	?	?	V.D.F.H.	A.C.C.: >1,000,000/g ham; turkey,chicken,egg sandwiches fecal streptococci:100,000/g
371.	probably bacterial	July 10	Ottawa, Ontario	restaurant	restaurant	ham salad sandwich		X		2(?)	6	24	V.C.D.	A.C.C.: 1,000,000/g
372.	probably bacterial	July 12	Peterborough, Ontario	restaurant	restaurant	salad dressing, with bacon bits, parmesan cheese		X		3(?)	1	13	?	salad dressing: 1,200,000 A.C.C./g bacon bits: 2,000,000 A.C.C./g
373.	probably bacterial	July 13	Scarborough, Ontario	restaurant	restaurant	shrimp		X		3(?)	2	15	N.D.H.	A.C.C.: 700,000/g
374.	probably bacterial	July 14	Sudbury, Ontario	restaurant	restaurant	chicken burger		X		2(2)	5-7	36	N.C.D.	A.C.C.: >2,000,000/g. Chicken at improper temperature for long periods of time after microwaving.
375.	probably bacterial	July 14	Niagara Falls, Ontario	retail store	?	cooked seafood		X		1(?)	12	14	N.V.C.H.	A.C.C.: >2,000,000/g
376.	probably bacterial	July 15	Orangeville, Ontario	take-out restaurant	take-out restaurant	macaroni and potato salads		X		4(?)	5 1/2	?	N.V.C.D.	both salads:>2,000,000 A.C.C./g
377.	probably bacterial	July 15	Newmarket, Ontario	restaurant	restaurant	Chinese food (vegetable chow mein)		X		4(?)	4	?	N.V.C.D.F.H.	A.C.C.:>2,000,000/g
378.	probably bacterial	July 16	Willowdale, Ontario	?	?	chicken leg				2(?)	5	?	N.V.C.D.	chicken improperly cooked
379.	probably bacterial	July 16	Etobicoke, Ontario	home	home	turkey		X		2(?)	2	?	N.C.D.	A.C.C.:>2,000,000/g
380.	probably bacterial	July 16	Ottawa, Ontario	?	?	egg salad		X		2(19)	?	?	?	A.C.C.: 140,000/g
381.	probably bacterial	July 16	Mississauga, Ontario	pizzeria	pizzeria	pizza		X		3(?)	?	?	?	A.C.C.: >2,000,000/g
382.	probably bacterial	July 17	Montreal, Quebec	restaurant	restaurant	Chinese food (beef fried rice)		X		2(2)	8-11	20	N.V.D.F.	A.C.C.: 15,000,000/g; coliforms: >1,600,000/g

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383.	probably bacterial	July 17	Niagara Falls, Ontario	restaurant	restaurant	cold meats (smoked ham,salami sausage,cappicola ham)			X	2(?)	13-15	?	N.V.C.D.H.	A.C.C.: >1,000,000/g for all meats
384.	probably bacterial	July 21	Ottawa, Ontario	restaurant	restaurant	shrimp cocktail			X	2(?)	1/2	1 1/2	N.C.D.F.	A.C.C.: 1,500,000/g
385.	probably bacterial	July 21	Mississauga, Ontario	home	home	onion meat loaf			X	2(?)	?	?	V.D.	A.C.C.: 630,000/g
386.	probably bacterial	July 23	Mississauga, Ontario	retail store	retail store	potato salad			X	2(?)	?	?	?	A.C.C.: 2,000,000/g
387.	probably bacterial	July 23	Niagara Falls, Ontario	take-out restaurant	take-out restaurant	macaroni salad			X	1(1)	8	24	N.C.D.H.	A.C.C.:>2,000,000/g. Salad delivered to restaurant from St. Catharines in an unrefrigerated van and stored in a display case with inadequate cooling
388.	probably bacterial	July 23	Brampton, Ontario	retail store	home	salami			X	1(?)	1 1/4	?	F.H.	A.C.C.: 270,000/g
389.	probably bacterial	July 23	St. Hippolyte, Quebec	camp	?	cheese,sausages and crouton			X	36(?)	10-12	?	N.V.C.D.F.	A.C.C.: >10,000,000/g
390.	probably bacterial	July 23	Oshawa, Ontario	home	home	steaks			X	3(?)	?	?	D.	A.C.C.: >2,000,000/g
391.	probably bacterial	July 26	Toronto, Ontario	restaurant	restaurant	roast beef			X	2(?)	13	25	D.	A.C.C.: 100,000/g
392.	probably bacterial	July 26	Mississauga, Ontario	take-out restaurant	take-out restaurant	hot chicken sandwich			X	4(?)	1 1/4	?	?	A.C.C.: 280,000/g
393.	probably bacterial	July 26	Orillia, Ontario	retail store	?	bacon			X	2(?)	5	?	N.V.C.D.	A.C.C.: 1,400,000/g
394.	probably bacterial	July 26	Barrie, Ontario	retail store	home	sliced ham			X	1(?)	?	?	V.	A.C.C.: >2,000,000/g
395.	probably bacterial	July 27	Toronto, Ontario	home	home	pre-cooked leg of ham			X	6(?)	3 1/2	3 1/2	N.V.D.	A.C.C.: >2,000,000/g
396.	probably bacterial	July 28	Orillia, Ontario	restaurant	restaurant	escargot (in sauce)			X	2(6)	6-7	24	N.V.C.D.F.	A.C.C.: 1,600,000/g
397.	probably bacterial	July 29	Toronto, Ontario	take-out restaurant	home	chicken			X	2(?)	4	?	?	A.C.C.: 110,000/g
398.	probably bacterial	July 29	Stratford, Ontario	home	home	tuna salad, salami,cake			X	14(?)	17	?	N.V.C.D.F.	tuna: 9,000,000 A.C.C./g salmon: 1,200,000 A.C.C./g cake: 900,000 A.C.C./g
399.	probably bacterial	July 31	Stratford, Ontario	home	home	assorted cold meats			X	2(?)	11	?	N.V.D.	A.C.C.: 300,000/g
400.	probably bacterial	July 31	Oshawa, Ontario	home	home	meat product			X	2(?)	5 1/2	17 1/2	N.V.C.D.F.	A.C.C.: >2,000,000/g
401.	probably bacterial	July 31	Ottawa, Ontario	hotel	hotel	pesto			X	1(?)	?	?	?	A.C.C.: 130,000/g
402.	probably bacterial	July	Holt, Ontario	home	home	raw milk			X	2(?)	?	?	C.D.(bloody)	A.C.C.: >2,000,000/g
403.	probably bacterial	July	Toronto, Ontario	home	home	tuna			X	1(1)	9	?	foaming at mouth, pain in heart	A.C.C.: >2,000,000/g. Victim a 70 year old woman
404.	probably bacterial	Aug.1	Guelph, Ontario	?	?	?			X	2(?)	48	?	C.D.F.H., achy	A.C.C.: >2,000,000/g
405.	probably bacterial	Aug.4	Oakville, Ontario	?	?	meat loaf			X	1(?)	1	?	C.D.	A.C.C.: >2,000,000/g
406.	probably bacterial	Aug.6	Ottawa, Ontario	restaurant	restaurant	zucchini			X	3(?)	3 1/2	12	V.C.D.	A.C.C.: 500,000/g
407.	probably bacterial	Aug.6	Hamilton, Ontario	take-out restaurant	?	pepperoni,chicken and spare ribs			X	2(?)	10	?	F., bloody stool	A.C.C.: >2,000,000/g for pepperoni and chicken; 900,000/g for spareribs
408.	probably bacterial	Aug.8	Mississauga, Ontario	take-out restaurant	take-out restaurant	fried chicken			X	3(?)	?	8	V.D.	A.C.C.: 190,000/g
409.	probably bacterial	Aug.8	Windsor, Ontario	restaurant	restaurant	potato salad			X	10(?)	2	?	?	A.C.C.: 1,500,000/g
410.	probably bacterial	Aug.9	Ottawa, Ontario	restaurant	restaurant	chocolate mousse			X	2(?)	4	?	C.D.	A.C.C.: 450,000/g

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411.	probably bacterial	Aug.12	Toronto, Ontario	restaurant	restaurant	Mexican food (tacos or burritos)	X			2(?)	3	?	?	A.C.C.: >2,400,000/g
412.	probably bacterial	Aug.15	Newmarket, Ontario	delicatessen	?	cold meats	X			1(?)	8 1/2	?	N.D.	A.C.C.: >2,000,000/g; fecal coliforms: >2,400,000/g
413.	probably bacterial	Aug.16	Etobicoke, Ontario	retail store	?	bologna	X			3(?)	2 1/2	?	?	A.C.C.: >2,000,000/g
414.	probably bacterial	Aug.17	Quebec, Quebec	restaurant	restaurant	?	X			24(?)	5	24	N.V.C.D.	A.C.C.: >10,000,000/g for all suspect foods
415.	probably bacterial	Aug.18	Little Current, Ontario	home	home	turkey sandwich				1(1)	6	72	D.F.	turkey stored too long
416.	probably bacterial	Aug.19	Toronto, Ontario	restaurant	restaurant	carrots	X			2(?)	4	8	?	A.C.C.: >2,000,000/g food consumed in a restaurant at an amusement park
417.	probably bacterial	Aug.19	Etobicoke, Ontario	home	home	layer cake	X			3(?)	6 1/2	?	?	A.C.C.: 580,000/g
418.	probably bacterial	Aug.20	Ville-Marie, Quebec	restaurant	restaurant	Chinese food (chicken fried rice)	X			1(?)	2-3	24	N.C.D.F.	A.C.C.: >100,000,000/g
419.	probably bacterial	Aug.23	North Bay, Ontario	?	?	liver sausage, ham sausage	X			1(?)	immediately	?	N.	evidence of bacterial abuse
420.	probably bacterial	Aug.25	Thunder Bay, Ontario	retail store	?	wieners	X			2(?)	3	?	V.	A.C.C.: >2,000,000/g
421.	probably bacterial	Aug.26	Scarborough, Ontario	take-out restaurant	home	Chinese food (beef foo yung)	X			4(?)	1	?	N.V.D.	A.C.C.: 180,000/g
422.	probably bacterial	Aug.27	Toronto, Ontario	café	café	egg salad sandwich	X			2(?)	4	16	N.V.C.D.H.	A.C.C.: >2,000,000/g
423.	probably bacterial	Aug.29	Toronto, Ontario	restaurant	restaurant	chicken salad sandwich	X			2(?)	1 1/2	1	N.V.C.D.H.	A.C.C.: 200,000/g
424.	probably bacterial	Aug.30	Windsor, Ontario	restaurant	restaurant	submarine sandwich	X			2(?)	12	?	?	A.C.C.: >1,200,000/g
425.	probably bacterial	Sept.1	Kitchener, Ontario	retail store	?	cheese	X			2(?)	1	9	N.V.F.H.	fecal streptococci: 1,500,000/g; off odour detected from cheese
426.	probably bacterial	Sept.4	St. Catharines, Ontario	home	home	infant formula	X			1(1)	2	24	N.V.C.D.F.	coliforms: 460,000/ml <u>Pseudomonas aeruginosa</u> isolated
427.	probably bacterial	Sept.6	Toronto, Ontario	restaurant	restaurant	seafood crepe	X			2(?)	2	10	N.V.C.D.	A.C.C.: 340,000/g
428.	probably bacterial	Sept.7	Oshawa, Ontario	home	home	duck eggs, pancakes	X			2(?)	1/2	?	N.V.C.	A.C.C.: >2,000,000/g; duck egg suspect vehicle
429.	probably bacterial	Sept.12	Winnipeg, Manitoba	restaurant	restaurant	Chinese food				2(?)	13-14	24	V.C.D.	time and temperature abuse of food noted by inspector
430.	probably bacterial	Sept.14	Chatham, Ontario	club	club	submarine sandwich	X			2(?)	1	32	V.C.H.	A.C.C.: 150,000/g
431.	probably bacterial	Sept.15	Barrie, Ontario	hotel	hotel	mushroom gravy, veal cutlet	X			31(?)	17 1/2	24	N.C.D.	high A.C.C. and coliform count
432.	probably bacterial	Sept.16	Kitchener, Ontario	social in a home	catering company	potato salad	X			6(?)	9	15 1/2	N.V.C.D.H.	A.C.C.: 150,000/g
433.	probably bacterial	Sept.17	Brantford, Ontario	retail store	home	turkey TV dinner	X			3(?)	6-7	?	?	A.C.C.: 160,000/g
434.	probably bacterial	Sept.17	Etobicoke, Ontario	restaurant	restaurant	egg	X			2(?)	1	?	?	A.C.C.: >2,000,000/g
435.	probably bacterial	Sept.19	Ottawa, Ontario	home	?	?	X			2(?)	?	?	V.D.	A.C.C.: 260,000/g
436.	probably bacterial	Sept.19	Toronto, Ontario	hospital	hospital	chocolate cake	X			2(?)	19 1/2	?	F.	A.C.C.: >2,000,000/g
437.	probably bacterial	Sept.19	Chicoutimi, Quebec	retail store	retail store	ground beef	X			3(3)	12	24	N.V.C.D.F.	A.C.C.:>100,000,000/g
438.	probably bacterial	Sept.21	Sherbrooke, Quebec	retail store	home	bacon	X			4(?)	8	18	V.D.F.	A.C.C.: >10,000,000/g
439.	probably bacterial	Sept.21	Toronto, Ontario	?	?	potato salad, curried beef and turkey	X			2(?)	1/2	?	?	potato salad: >2,000,000 A.C.C./g

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440.	probably bacterial	Sept.21	Brantford, Ontario	restaurant	restaurant	sausage meat		X		2(?)	15	?	?	A.C.C.: 630,000/g
441.	probably bacterial	Sept.23	Ottawa, Ontario	restaurant	restaurant	barbecue sauce		X		2(?)	8	?	V.C.D.	A.C.C.: 100,000/g
442.	probably bacterial	Sept.23	Ottawa, Ontario	home	home	left over chicken		X		2(?)	8	?	V.	A.C.C.: 270,000/g; stored at inadequate temperatures
443.	probably bacterial	Sept.24	Ste.-Therese, Quebec	cafeteria	cafeteria	fresh pork		X		1(?)	1	?	N.	meat was rancid
444.	probably bacterial	Sept.26	Lindsay, Ontario	home	?	spaghetti sauce, hamburg,canned mushrooms		X		1(?)	immediately	3 1/2	V.D.	A.C.C.: >1,000,000/g in all foods
445.	probably bacterial	Sept.26	Kingston, Ontario	restaurant	restaurant	lasagna		X		2(?)	2	?	?	A.C.C.: 2,000,000/g
446.	probably bacterial	Sept.27	Windsor, Ontario	home	home	roast pork		X		3(?)	1/2	3 1/2	N.V.C.D.	A.C.C.: >2,000,000/g
447.	probably bacterial	Sept.28	Fermont, Quebec	retail store	retail store	milk	X	X		50(?)	?	24	N.V.C.	A.C.C.: >10,000,000/ml
448.	probably bacterial	Sept.29	Montreal, Quebec	home	home	croutons		X		2(2)	14	48	N.C.D.	A.C.C.: 150,000,000/g coliforms: >1,400,000/g
449.	probably bacterial	Sept.29	Ottawa, Ontario	retail store	?	Chinese food (egg rolls)	X	X		3(?)	1/2	24	N.V.C.D.F.H.	A.C.C.: 130,000/g
450.	probably bacterial	Sept.30	Ottawa, Ontario	restaurant	restaurant	Mexican food (nachos)		X		4(?)	8-11	?	C.D.	A.C.C.: 2,000,000/g
451.	probably bacterial	September	Toronto, Ontario	airplane	airplane	broccoli		X		2(?)	?	?	?	flight originating from Edmonton; A.C.C.: >1,000,000/g. Bad smell detected
452.	probably bacterial	Oct.1	Saskatoon, Saskatchewan	home	home	turkey		X		11(15)	14-28	4 days	V.D.	improper temperature control of turkey
453.	probably bacterial	Oct.2	Barrie, Ontario	retail store	home	ground beef		X		3(?)	8 1/2	?	N.V.C.D.	A.C.C.: >3,000,000/g
454.	probably bacterial	Oct.3	Hantsport, Nova Scotia	retail store	manufacturing plant	salmon				1(1)	2-5	3 1/2 days	C.D.F.	product had a spoiled taste. One other can of same lot was of very poor quality
455.	probably bacterial	Oct.7	Brantford, Ontario	retail store	home	havarti and cheddar cheese		X		3(?)	8 1/2	?	V.C.D.	A.C.C.: 2,000,000/g
456.	probably bacterial	Oct.7	Etobicoke, Ontario	home	home	turkey		X		4(?)	3 1/2	?		high A.C.C./g
457.	probably bacterial	Oct.7	Paris, Ontario	home	?	macaroni and cheese		X		3(?)	8 1/2	?		high A.C.C./g
458.	probably bacterial	Oct.7	Hamilton, Ontario	retail store	?	cheddar cheese		X		8(?)	4 1/2	?	N.V.C.D.	A.C.C.:>2,000,000/g. fecal streptococci: >2,000,000/g
459.	probably bacterial	Oct.8	Thunder Bay, Ontario	restaurant	restaurant	turkey		X		2(?)	15 minutes	?	N.V.D.	A.C.C.: 150,000/g
460.	probably bacterial	Oct.8	Brantford, Ontario	delicatessen	delicatessen	sliced cooked ham		X		2(?)	?	?	?	A.C.C.: 2,000,000/g
461.	probably bacterial	Oct.8	Hamilton, Ontario	retail store	?	pork cottage roll		X		1(?)	10	30	N.V.C.D.	putrid odour
462.	probably bacterial	Oct.10	Hamilton, Ontario	retail store	?	water chestnuts	X	X		1(1)	2	?	N.D.F.H.	A.C.C.: 1,000,000/g coliforms: 1,000,000/g
463.	probably bacterial	Oct.11	Durham, Ontario	retail store	home	raw milk		X		2(?)	?	?	C.D.	
464.	probably bacterial	Oct.12	Welland, Ontario	?	?	Chinese food (chicken balls)		X		1(?)	?	?	?	A.C.C.: >2,000,000/g chicken balls undercooked
465.	probably bacterial	Oct.13	Kingston, Ontario	home	home	turkey		X		2(?)	12	?	?	A.C.C.: 110,000/g
466.	probably bacterial	Oct.16	London, Ontario	restaurant	restaurant	cottage cheese	X	X		2(?)	?	?	V.C.	A.C.C.: 2,000,000/g
467.	probably bacterial	Oct.16	Sherbrooke, Quebec	restaurant	restaurant	poutine (french fries with gravy and cheese curds)		X		1(?)	22	48	N.C.D.F.	A.C.C.:>100,000,000/g cheese curds:>100,000,000 yeasts and molds/g
468.	probably bacterial	Oct.17	Ottawa, Ontario	cafeteria	cafeteria	egg salad		X		3(?)	?	?	N.V.	A.C.C.: 360,000/g

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469.	probably bacterial	Oct.23	Campbellford, Ontario	retail store	?	canned tomato juice			X	1(1)	1/2	?	?	A.C.C.: 2,000,000/g
470.	probably bacterial	Oct.23	Laval, Quebec	chip wagon	chip wagon	ground beef			X	20(?)	14	36	N.V.C.	A.C.C.: >100,000,000/g; fecal streptococci: 100,000/g
471.	probably bacterial	Oct.23	Toronto, Ontario	home	home	summer sausage			X	2(?)	17	12	V.C.	A.C.C.: 1,100,000/g
472.	probably bacterial	Oct.23	Windsor, Ontario	restaurant	restaurant	chocolate milk			X	2(?)	?	?	?	A.C.C.: 2,000,000/g
473.	probably bacterial	Oct.26	Etobicoke, Ontario	take-out restaurant	take-out restaurant	vegetable and potato salads			X	2(?)	5	?	?	both salads: >1,000,000 A.C.C./g
474.	probably bacterial	Oct.27	Paris, Ontario	nursing home	nursing home	turkey				13(45)	10-24	?	V.D.	turkey thawed in refrigerator but refrigerator found to be malfunctioning
475.	probably bacterial	Oct.27	Brockville, Ontario	restaurant	restaurant	turkey (dark meat)			X	2(?)	12 1/2	?	V.C.	A.C.C.: 2,000,000/g
476.	probably bacterial	Oct.28	Ajax, Ontario	home	home	potato salad			X	3(?)	6 1/2	14 1/2	N.V.C.D.F.	A.C.C.: 2,000,000/g
477.	probably bacterial	Oct.28	Uxbridge, Ontario	retail store	home	bologna			X	3(?)	6 1/2	24	V.C.D.F.	A.C.C.: 2,000,000/g
478.	probably bacterial	Oct.29	North York, Ontario	crippled childrens treatment centre	crippled childrens treatment centre	egg salad sandwiches			X	1(?)	?	?	?	A.C.C.: 210,000/g
479.	probably bacterial	Oct.29	Winnipeg, Manitoba	restaurant	restaurant	beef ribs or cheese cake			X	2(?)	12	12	C.D.	high E. coli counts
480.	probably bacterial	Oct.29	Ridgetown, Ontario	hotel	hotel	sole almondine			X	2(?)	11	18	N.V.C.D.F.	A.C.C.: 2,400,000/g
481.	probably bacterial	Oct.29	Napean, Ontario	restaurant	restaurant	steak with sour cream			X	2(2)	?	?	V.C.D.	A.C.C.:>2,000,000/g
482.	probably bacterial	Oct.30	Ottawa, Ontario	home	home	processed cheese				2(2)	4-7	?	N.V.C.D.	possible cross contamination of raw and cooked foods
483.	probably bacterial	Oct.30	Ottawa, Ontario	meat market	meat market	cheese,bologna, ham			X	2(?)	?	?	N.V.C.	cheese A.C.C.: 2,000,000/g bologna A.C.C.: 290,000/g
484.	probably bacterial	Nov.1	Kitchener, Ontario	retail store	?	mozzarella cheese			X	2(?)	3 1/2	?	V.C.D.	Group J streptococci: >2,000,000/g
485.	probably bacterial	Nov.1	Hull, Quebec	retail store	retail store	egg salad in pita bread			X	2(?)	6	12	N.V.C.D.	coliforms: 1,100,000/g
486.	probably bacterial	Nov.3	Etobicoke, Ontario	take-out restaurant	home	hamburger			X	2(?)	1/2	?	?	A.C.C.: 2,000,000/g
487.	probably bacterial	Nov.4	Ottawa, Ontario	retail store	home	sausages				3(3)	5	?	C.D.	sausages undercooked
488.	probably bacterial	Nov.7	Burlington, Ontario	restaurant	restaurant	vegetable dip or potato skins			X	2(?)	2	?	N.V.D.	dip: 400,000 A.C.C./g potato skins: >2,000,000 A.C.C./g
489.	probably bacterial	Nov.8	Liverpool, Nova Scotia	home	home	stew				1(1)	?	?	V.C.	allowed stew to cool completely before refrigerating
490.	probably bacterial	Nov.10	Kingston, Ontario	restaurant	restaurant	rice pudding			X	2(?)	?	?	?	A.C.C.: 680,000/g
491.	probably bacterial	Nov.12	Ottawa, Ontario	restaurant	restaurant	egg sauce or garlic butter			X	3(?)	14	?	N.V.C.H.	A.C.C.: 2,000,000 for both foods
492.	probably bacterial	Nov.13	Ottawa, Ontario	fast food facility	fast food facility	milkshake			X	2(?)	1 1/2	10	N.V.C.F.	A.C.C.: 100,000/g
493.	probably bacterial	Nov.13	Brantford, Ontario	take-out restaurant	take-out restaurant	cooked krakowska sausage			X	1(?)	?	?	?	A.C.C.: 2,000,000/g
494.	probably bacterial	Nov.14	Toronto, Ontario	home	home	fried chicken			X	1(?)	6 1/2	?	?	high A.C.C./g
495.	probably bacterial	Nov.14	Brantford, Ontario	home	home	raw steak				1(?)	12	?	?	meat greenish in colour and had a putrid odour
496.	probably bacterial	Nov.16	Etobicoke, Ontario	home	home	chicken sandwich			X	2(?)	?	?	?	A.C.C.: >2,00,000/g
497.	probably bacterial	Nov.18	Brampton, Ontario	retail store	home	ham			X	2(?)	?	?	V.D.	A.C.C.: 1,700,000/g

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498.	probably bacterial	Nov.18	Brampton, Ontario	delicatessen	delicatessen	roast beef		X		5(?)	?	?	V.D.	A.C.C.: >2,000,000/g
499.	probably bacterial	Nov.21	Toronto, Ontario	restaurant	restaurant	chili con carne		X		2(?)	6 1/2-8 1/2	?	C.D.	A.C.C.: >2,000,000/g; chili was prepared in bulk (2 kg)
500.	probably bacterial	Nov.22	Fergus, Ontario	hotel	hotel	cloud nine pie		X		2(?)	4	17	V.C.	A.C.C.: >2,000,000
501.	probably bacterial	Nov.22	Norwich, Ontario	medical centre	?	milk		X		3(?)	3	?	V.	A.C.C.: 550,000/g; Nov.22 the best before date. Uncertainty of the sterility of containers that milk was served in
502.	probably bacterial	Nov.26	Winnipeg, Manitoba	restaurant	restaurant	chicken				2(2)	9 1/2	12	N.V.D.	defect in equipment and poor sanitation noted
503.	probably bacterial	Nov.26	North York, Ontario	?	?	cream filling		X		8(?)	9	?	N.C.	A.C.C.: 800,000/g coliforms: 460,000/g
504.	probably bacterial	Nov.30	Etobicoke, Ontario	hotel	hotel	beef stroganoff or onion soup		X		2(?)	?	?	?	stroganoff: 470,000 A.C.C./g onion soup: >2,000,000 A.C.C./g
505.	probably bacterial	Nov.30	Mississauga, Ontario	restaurant	restaurant	potato salad		X		2(?)	5 1/2	?	V.D.	A.C.C.: 970,000/g
506.	probably bacterial	Dec.1	Scarborough, Ontario	restaurant	restaurant	shrimp		X		2(?)	3	4	C.D.	A.C.C.: 1,300,000/g
507.	probably bacterial	Dec.7	Sherbrooke, Quebec	butcher shop	?	ground beef		X		4(4)	?	?	N.D.	A.C.C.: 1,000,000/g
508.	probably bacterial	Dec.13	Toronto, Ontario	restaurant	restaurant	spinach salad		X		2(28)	4	?	?	A.C.C.: 100,000/g
509.	probably bacterial	Dec.13	Quebec, Quebec	restaurant	restaurant	spanish salad		X		2(?)	1	?	N.C.	A.C.C.: >10,000,000/g
510.	probably bacterial	Dec.18	Saskatoon, Saskatchewan	retail store	home	hamburger				2(2)	4-7	36	N.V.D.	hamburger allowed to sit on counter for 2 hours before freezing and 3 hours thawing before cooking
511.	probably bacterial	Dec.18	Ottawa, Ontario	home	?	steak		X		4(?)	3 1/2	?	V.C.D.F.	A.C.C.: 220,000/g
512.	probably bacterial	Dec.18	Waterloo, Ontario	retail store	?	wieners		X		3(?)	3	?	V.D.F.	A.C.C.: >2,000,000/g
	UNKNOWN - PROBABLY YEAST													
513.	probably yeast	March 26	Winnipeg, Manitoba	retail store	?	cola drink				3(3)	5	10	V.D.	cola had an off taste and had a cloudy appearance similar to yeast contamination
514.	probably yeast	April 21	Mississauga, Ontario	retail store	manufacturing plant	lemon juice				3(3)	?	?	N.	product out-dated and fermenting
515.	probably yeast	April 30	Victoria, British Columbia	retail store	home	split green pea soup				2(?)	2	24	D.	soup had fermented after being left for several hours at room temperature
516.	probably yeast	May 30	Gloucester, Ontario	retail store	retail store	apple juice				7(7)	1	?	C.F.H.	opened can had a strong yeast smell and a white precipitation on the inside
517.	probably yeast	July 4	Kitchener, Ontario	retail store	?	soft drink				1(1)	immediately	?	C.H.	product had no carbonation and contained some alcohol
	UNKNOWN - PROBABLY YEAST OR MOLD													
518.	probably yeast or mold	March 26	Thunder Bay, Ontario	retail store	manufacturing plant	raisin bread				2(2)	1 1/2	3 days	N.H.	bread had fermented odour and off taste
519.	probably yeast or mold	June 22	St-Louis, Cté Terrebonne, Quebec	retail store	home	bottled spring water		X		3(?)	?	2-5 days	C.V.H.	water: 23,000 mold and yeast/ml. Consumer contaminated the bottled water
	PROBABLY BACTERIAL OR YEAST													
520.	probably bacterial or yeast	Aug.14	Winnipeg, Manitoba	retail store	manufacturing plant	cream soda		X		1(1)	2	?	V.F.	product tasted and smelled foul A.C.C.:>1,000,000/ml
521.	probably bacterial or yeast	Sept.19	Calgary, Alberta	retail store	?	bologna		X		3(?)	30 minutes	?	N.F.H.	meat consumed had a fizzy taste

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	UNKNOWN - PROBABLY ANIMAL													
522.	probably amnesic shellfish poisoning	April 20	Calgary, Alberta	hotel	?	live mussels				12(?)	1/2-3	1-7 days	V.D., blurred vision	these mussels were cultured on eastern Prince Edward Island, in the same area where domoic acid caused amnesic shellfish poisoning in 1987
523.	probably paralytic shellfish poison	July 5	Ste-Anne-des-Monts, Quebec	snack bar	snack bar	pickled whelks				1(?)	2	?	V.C., dizziness	
	UNKNOWN - PROBABLY PLANT													
524.	probably plant	May 31	St.-Zephirin, Quebec	home	home	wild mushrooms				1(1)	1	1	V.	mushrooms not identified
	UNKNOWN - PROBABLY METAL													
525.	probably tin	Jan.24	North York, Ontario	retail store	manufacturing plant	peaches in pear juice				2(2)	7-8	?	V.D.	product had a tinny smell
526.	probably tin	Feb.13	St. John's, Newfoundland	retail store	?	canned broad beans				2(2)	2	14	N.	can interior was detinned
527.	probably tin	April 22	Val Gagne, Ontario	retail store	?	tomato juice				3(3)	1-4	?	V.D.	can interior heavily detinned
528.	probably tin	May 1	Toronto, Ontario	retail store	retail store	canned mushroom				1(1)	1 1/4	?	V.C.	can interior detinned
529.	probably tin	June 2	Petite Riviere, Nova Scotia	retail store	retail store	canned tomatoes				2(?)	?	?	?	can interior black with lacquer destroyed
530.	probably tin	July 9	Hamilton, Ontario	retail store	retail store	canned tomato paste				1(?)	?	?	?	product out-dated. Corroded can was swollen
531.	probably metal	March 26	Winnipeg, Manitoba	auction	manufacturing plant	canned tomatoes				1(2)	15-20 minutes	?	V.	can interior corroded
532.	probably metal	April 10	Woodstock, Ontario	retail store	manufacturing plant	canned sardines				1(1)	4	?	N.V.D.	can interior discoloured sardines had an off-taste
533.	probably iron	June 1	Belair, Quebec	retail store	manufacturing plant	salt substitute			X	1(1)	?	?	skin rash	1-7% iron (as brown particles in salt substitute)
	UNKNOWN - PROBABLY ALLERGEN													
534.	probably allergen	Jan.24	Dartmouth, Nova Scotia	retail store	manufacturing plant	raspberry yogurt drink				1(1)	10 minutes	2	?	case strongly allergic to nuts and penicillin
535.	probably allergen	March 2	Beauce, Quebec	retail store	?	orange juice				1(?)	15 minutes	?	skin reddening	allergy diagnosed by medical tests
536.	probably allergen	March 18	Medicine Hat, Alberta	retail store	?	jelly candies				2(?)	?	?	allergic reaction with hives	one child hospitalized
537.	probably allergen	June 4	Montreal, Quebec	retail store	?	fruit and fibre cereal				1(1)	?	?	C.	case sensitive to vitamins and minerals in cereal
538.	probably allergen	Sept.30	Scarborough, Ontario	retail store	?	pasta and meatballs				1(1)	20	?	?	child with history of allergies to meat developed swollen mouth and penis on ingestion
	UNKNOWN - PROBABLY RANCID COMPOUND													
539.	probably rancid compound	July 23	Elmavale, Ontario	retail store	retail store	baby food (strained beef dinner)				2(2)	24-48	3 days	C.D.	product outdated and appeared curdled
540.	probably rancid compound	Nov.13	Campbell River, British Columbia	retail store	retail store	toasted wheat crackers				1(1)	?	?	?	product outdated and tasted rancid
541.	probably rancid compound	Nov.14	Calgary, Alberta	retail store	retail store	infant formula				1(1)	immediately	?	?	product curdled
542.	probably rancid compound	Nov.20	Oshawa, Ontario	retail store	retail store	infant formula				1(1)	1	?	V.	product out-dated and was curdling

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543.	probably rancid compound	Nov.20	Scarborough, Ontario	retail store	retail store	infant formula				1(1)	?	?	?	product out-dated
544.	probably rancid compound	Dec.3	Winnipeg, Manitoba	retail store	retail store	infant formula				1(1)	1	8	V.D.	product out-dated
545.	probably rancid compound	Dec.14	Washago, Ontario	retail store	home	butter	X			1(?)	?	5 days	C.D.	butter rancid A.C.C.: 10,000/g
	UNKNOWN - PROBABLY UNSPECIFIED OTHER CHEMICAL													
546.	probably chemical	Jan.29	Melbourne, Quebec	retail store	manufacturing plant	orange juice				2(2)	immediately	24	V.C.	strong vinegar-like taste
547.	probably chemical	Feb.9	Oakville, Ontario	retail store	?	oranges				1(1)	?	24	C.	crate used to carry oranges was contaminated with an unidentified chemical
548.	probably chemical	Feb.19	Bramalea, Ontario	retail store	?	chocolate popsicle				1(1)	2	?	?	popsicle tasted bitter and left an unpleasant after taste
549.	probably chemical	Feb.23	Laval, Quebec	retail store	?	potato chips				1(?)	immediately	48	burning sensation in the mouth	
550.	probably chemical	March 24	Dartmouth, Nova Scotia	retail store	manufacturing plant	candies				2(2)	immediately	1	N.	orange candies had a very bitter taste probably due to an agent used on the equipment. Product recalled
551.	probably brine	June 17	Paisley, Ontario	retail store	manufacturing plant	chocolate popsicle				1(1)	?	?	?	tasted bitter due to possible brine contamination
552.	probably chemical	June 19	Lewis, Quebec	retail store	?	bottled cola				2(2)	20 minutes	?	burning of the stomach	
553.	probably sodium hydroxide	July 3	Hawkesbury, Ontario	retail store	manufacturing plant	bottled soft drink				1(1)	immediately	?	V.	pH high (7.5) indicating possible presence of caustic soda
554.	probably chemical	July 28	Simcoe, Ontario	farm	?	sweet cherries				5(5)	15 minutes	?	V.C.D. thick tongue nervous twitch	same symptoms occurred after eating the cherries again
555.	probably sodium hydroxide	Aug.11	Surrey, British Columbia	retail store	manufacturing plant	bottled beer				1(1)	immediately	?	blisters on lip, sore throat	pH was high and may be caustic soda
556.	probably chemical	Aug.15	Ste.-Foy, Quebec	farm	?	maple syrup				1(?)	8-9	?	reddened face, swelling of the eyes and mouth	
557.	probably chemical	Oct.7	Rougemont, Quebec	retail store	?	paté				2(?)	immediately	?	V., burning of the mouth	
558.	probably chemical	Nov.28	Ste. Helene, Kamouraska Quebec	restaurant	restaurant	pizza(pepperoni)				2(2)	2	?	N.V.C.F.	salty and acid taste
	OTHER UNKNOWN													
559.	?	Jan.1	St.-Hyacinthe, Quebec	restaurant	restaurant	tourtiere or turkey and stuffing				6(?)	18	24	N.C.D.	
560.	?	Jan.1	Arvida, Quebec	catering company	reception hall	tourtiere, sandwiches, salads, devilled eggs				20(?)	7	24	V.D.	
561.	?	Jan.2	Walkerton, Ontario	restaurant	restaurant	turkey	X			19(?)	6	?	N.V.C.D.H.	A.C.C.: 50,000/g, same restaurant involved in another incident in July
562.	?	Jan.2	Ottawa, Ontario	restaurant	restaurant	potato or macaroni salad				5(8)	12	?	V.C.	
563.	?	Jan.3	Winnipeg, Manitoba	retail store	?	mushroom soup				3(3)	16	?	N.V.C.D.H.	
564.	?	Jan.3	Kamloops, British Columbia	home	home	lasagna				3(5)	2-4	20-28	N.C.D.	
565.	?	Jan.3	Wainwright, Alberta	retail store	?	infant formula				1(1)	2	?	V.D.	infant recovered after drinking a different formula

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566.	?	Jan.3	Oshawa, Ontario	fast food facility	?	hamburger and sauce			X	2(?)	6	9	N.V.C.D.F.	A.C.C.:40,000/g
567.	?	Jan.3	Burnaby, British Columbia	home	home	cooked beef liver				2(2)	1-6	?	V.C.D.	
568.	?	Jan.3	Scarborough, Ontario	home	grocery store/deli	ham,salami or cheese				3(3)	1-1 1/2	?	V.C.D.	
569.	?	Jan.3	Annapolis Royal, Nova Scotia	retail store	?	tiny shrimp				2(2)	1 1/2-2	?	V.C.D.	shrimp was mushy and the liquid was thick with suspension
570.	?	Jan.3	Stratford, Ontario	restaurant	?	Chinese food (wonton soup)				3(3)	5 minutes	3/4	N.V.C.D.	
571.	?	Jan.4	York, Ontario	retail store	?	suckers				2(2)	immediately	?	V.	product outdated and deteriorated. It was removed from sale
572.	?	Jan.4	Cobden, Ontario	home	?	chicken				3(?)	6 1/2	4 1/2	V.C.D.	
573.	?	Jan.4	London, Ontario	nursing home	nursing home	?				74(97)	3 days	3 days	N.V.C.D.F.H.	
574.	?	Jan.4	Orangeville, Ontario	take-out restaurant	?	pizza				3(?)	5	14	N.V.C.D.	
575.	?	Jan.6	Edmonton, Alberta	delicatessen	delicatessen	corned beef				2(4)	12	16	N.V.C.D.	
576.	?	Jan.7	Mississauga, Ontario	home	?	roast pork				4(4)	30-34	36	V.D.F.H.	
577.	?	Jan.8	Abbottsford, British Columbia	retail store	?	canned peas				2(2)	?	?	?	
578.	?	Jan.9	Thunder Bay, Ontario	?	?	salami,mussetti				2(?)	15	?	N.V.C.D.	
579.	?	Jan.9	Hull, Quebec	retail store	?	tuna				3(?)	1-5	24	N.V.D.F.	
580.	?	Jan.11	Brampton, Ontario	fast food facility	fast food facility	pizza				3(?)	4	?	V.D.	
581.	?	Jan.12	London, Ontario	retail store	?	wieners				3(?)	2	?	N.V.C.D.	
582.	?	Jan.13	Simcoe, Ontario	retail store	?	ham				2(?)	7	?	N.C.D.	
583.	?	Jan.13	Guelph, Ontario	restaurant	restaurant	Chinese food (egg rolls,chicken balls,spare ribs)				2(?)	5	24	V.C.D.	
584.	?	Jan.13	Toronto, Ontario	?	?	chicken				13(?)	6 1/2	?	N.V.C.D.F.H.	
585.	?	Jan.14	Nanaimo, British Columbia	restaurant	restaurant	Chinese food (almond chicken, sweet and sour pork)				2(2)	2 1/2	18	V.C.	
586.	?	Jan.14	Ancienne-Lorette, Quebec	retail store	?	pizza sauce				5(?)	10-15	12-48	N.V.C.D.F.	
587.	?	Jan.14	Sudbury, Ontario	delicatessen	?	barbecued chicken, salad				2(?)	1/2	1	V.C.D.	
588.	?	Jan.14	Winnipeg, Manitoba	social event	catering group	Chinese food (spareribs, shrimp,garlic ribs)				2(?)	1	24	V.D.	
589.	?	Jan.15	North York, Ontario	take-out restaurant	?	pizza(mozzarella cheese,pineapple, mushrooms,ham)				2(?)	8	?	V.C.D.	
590.	?	Jan.16	Prince George, British Columbia	retail store	?	canned strawberries				2(2)	10 minutes	?	V.	
591.	?	Jan.16	St. John, New Brunswick	nursing home	nursing home	turkey roll				42(62)	6	?	N.C.D.	
592.	?	Jan.16	Barrie, Ontario	home	home	ice cream cake				3(?)	3-6	?	V.C.F.	
593.	?	Jan.18	Rutland, British Columbia	day care centre	day care centre	tomato soup with rice and macaroni				2(2)	2	24	N.V.C.D.F.	

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594.	?	Jan.20	Charlesbourg, Quebec	restaurant	restaurant	chicken and salad				3(?)	?	?	N.V.D.	
595.	?	Jan.21	Toronto, Ontario	retail store	?	gum				3(3)	1-5	12	C.D.	
596.	?	Jan.22	Thunder Bay, Ontario	?	?	Chinese food (beef and greens, rice, mushrooms)				2(?)	1-6	?	V.	
597.	?	Jan.22	Mississauga, Ontario	fast-food facility	fast food facility	egg, english muffin sandwich, hash browns, hot chocolate				3(3)	8	24	V.D.N.	
598.	?	Jan.22	Omemee, Ontario	take-out restaurant	?	hamburger pattie				2(?)	1	1	V.C.N.	
599.	?	Jan.22	Quebec, Quebec	restaurant	restaurant	chicken, sauce, coleslaw, french fries				3(3)	40 minutes	2	C.D.	
600.	?	Jan.22	London, Ontario	nursing home	nursing home	pasteurized powdered milk				13(?)	12	?	D.	
601.	?	Jan.22	Scarborough, Ontario	?	?	ham and cheese quiche				4(?)	12-13	?	N.V.D.	
602.	?	Jan.22	Willowdale, Ontario	take-out restaurant	?	pizza(cheese, mushrooms, pepperoni, green peppers)				6(?)	5	?	V.D.	
603.	?	Jan.24	Trois Rivieres, Quebec	home	home	paté				5(?)	2	?	V.C.D.N.	
604.	?	Jan.24	St. John's, Newfoundland	retail store	?	chocolate bar				4(4)	9-14	?	N.V.	
605.	?	Jan.25	Port Alberni, British Columbia	home	home	cooked chicken				2(?)	2 1/2	24	N.V.C.D.F.	
606.	?	Jan.25	Thornhill, Ontario	retail store	?	all beef wieners				3(?)	4-13	?	V.C.D.	
607.	?	Jan.25	North York, Ontario	home	?	peanut butter				3(?)	6	?	V.C.D.N.	
608.	?	Jan.26	Winnipeg, Manitoba	retail store	?	ham				2(2)	18	1 1/2-3 days	D.	
609.	?	Jan.26	Port Moody, British Columbia	retail store	?	orange drink				2(?)	15 minutes	4	N.	
610.	?	Jan.26	Nepean, Ontario	home	home	T-bone steak, milk				2(2)	1-7 1/2	?	N.V.D.	
611.	?	Jan.27	Toronto, Ontario	restaurant	restaurant	bouillabaisse, shrimp cocktail, mussels, oysters or shrimp				2(?)	2 1/2 days	42 1/2	V.D.	
612.	?	Jan.27	Kitimat, British Columbia	home	home	Chinese food (beef and broccoli, fried rice)				3(?)	5-8	8-22	N.V.C.D.	
613.	?	Jan.27	Barrie, Ontario	retail store	?	roasted nuts		X		3(?)	5	?	C.D.	A.C.C.: 10,000/g
614.	?	Jan.28	Joliette, Quebec	restaurant	restaurant	Chinese food				2(?)	3	24	N.C.D.	
615.	?	Jan.28	Millbrook, Ontario	retail store	?	beer				2(2)	1/2	?	?	
616.	?	Jan.29	Kingston, Ontario	home	?	beef in spaghetti sauce				2(?)	6	48	N.V.C.D.N.	
617.	?	Jan.29	North York, Ontario	home	?	cottage cheese				6(?)	4	13	N.V.C.D.	
618.	?	Jan.29	Etobicoke, Ontario	retail store	home	chicken kiev				2(2)	6-7	24	N.C.D.	
619.	?	Jan.29	Mississauga, Ontario	retail store	?	chicken breast				2(?)	9	?	N.C.D.	
620.	?	Jan.29	Brandon, Manitoba	retail store	?	hamburger or noodles				2(2)	2	?	N.V.C.D.F.	

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621.	?	Jan.29	Mississauga, Ontario	retail store	manufacturing plant	frozen chicken	X		4(?)	?	?	N.	A.C.C.: 20,000/g
622.	?	January	Toronto, Ontario	home	home	cabbage rolls			2(?)	?	?	?	
623.	?	Feb.1	Quebec, Quebec	restaurant	restaurant	roast chicken			2(?)	5	24	V.C.D.	
624.	?	Feb.1	Winnipeg, Manitoba	retail store	manufacturing plant	wheat germ			2(2)	10 minutes	?	N.V.	product unsatisfactory and removed from sale
625.	?	Feb.2	Ottawa, Ontario	restaurant	restaurant	chicken,sauce or ice cream			2(?)	4	?	V.D.N.	
626.	?	Feb.2	Edmonton, Alberta	restaurant	restaurant	sandwich with hot sauce			2(?)	?	?	C.D.	
627.	?	Feb.3	Oakville, Ontario	restaurant	restaurant	barbecue sauce			4(?)	2	?	V.D.	
628.	?	Feb.4	Oshawa, Ontario	fast food facility	fast food facility	ground beef or mayonnaise			2(?)	8	19	N.V.C.D.F.	
629.	?	Feb.4	Vancouver, British Columbia	home	home	cooked duck			2(2)	4-5	48	N.V.C.D.	
630.	?	Feb.4	Toronto, Ontario	restaurant	restaurant	seafood crepe			2(?)	29	?	N.V.C.D.F.N.	
631.	?	Feb.5	Rocky Mountains, Alberta	ski resort	ski resort	?			30(49)	24-48	?	N.V.C.D.N.	
632.	?	Feb.5	Mississauga, Ontario	restaurant	restaurant	chicken,green salad or french fries			3(4)	4-8	5	V.D.	
633.	?	Feb.5	Chertsey, Quebec	restaurant	?	pogo,french fries and coke			2(2)	9	16	N.V.C.D.	
634.	?	Feb.6	Kitchener, Ontario	retail store	?	chocolate bar			2(2)	1/2	3	C.	
635.	?	Feb.7	Chambly, Quebec	home for the aged	?	beef and vegetables			21(?)	12	24	V.C.D.	
636.	?	Feb.7	Regina, Saskatchewan	retail store	?	frozen potato patties			2(2)	6	?	V.C.D.	
637.	?	Feb.7	Stayner, Ontario	day care centre	day care centre	hash browns, carrots,sausages jello or milk			34(?)	?	12	N.V.	
638.	?	Feb.8	Dartmouth, Nova Scotia	retail store	?	creme sandwich cookies			3(3)	1/2-12	?	N.D.	
639.	?	Feb.9	Hamilton, Ontario	retail store	?	licorice			5(?)	1/2	3 1/2	N.C.D.	
640.	?	Feb.9	Mississauga, Ontario	home	home	barbecue chicken wings and legs			3(3)	4-6 1/2	8 1/2	C.D.	
641.	?	Feb.9	Kelowna, British Columbia	home	home	roast beef or liver			3(3)	2	18	D.	
642.	?	Feb.11	Toronto, Ontario	?	?	ham and salami			4(?)	10	?	N.V.D.	
643.	?	Feb.11	Mississauga, Ontario	take-out restaurant	take-out restaurant	fried chicken, potato salad, coleslaw or mixed vegetable			3(3)	0-8 1/2	6	N.V.C.D.F.	
644.	?	Feb.11	Windsor, Ontario	home	home	wieners			4(?)	10	?	N.V.D.	
645.	?	Feb.12	Burnaby, British Columbia	restaurant	restaurant	oysters			3(4)	1	18-24	N.V.C.D.	
646.	?	Feb.12	North Bay, Ontario	retail store	?	dry red wine			2(?)	3	?	V.	
647.	?	Feb.13	Winnipeg, Manitoba	retail store	?	pork chops			2(2)	0-8 1/2	?	V.C.D.	
648.	?	Feb.14	Regina, Saskatchewan	restaurant	?	pizza			3(?)	3	12	V.C.D.F.C.	
649.	?	Feb.17	Ottawa, Ontario	retail store	?	chocolate			2(?)	?	?	?	

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650.	?	Feb.18	Goulais River, Ontario	retail store	manufacturing plant	tuna				7(?)	?	?	N.C.H.	
651.	?	Feb.18	Winnipeg, Manitoba	social event	catering company	chicken or coleslaw				3(?)	2	5 days	V.D.	
652.	?	Feb.19	Kingston, Ontario	take-out restaurant	?	Chinese food (chicken chowmein, beef chop suey, pork foo yung)				3(?)	3 1/2	15 1/2	N.V.D.	
653.	?	Feb.19	Whitehorse, Yukon	community centre	catering company	soup, mooseneat, ham turkey or smoked salmon				21(250)	0-14	24	N.C.D.	
654.	?	Feb.19	Ottawa, Ontario	fast food facility	fast food facility	hamburger				3(?)	4	?	V.C.D.F.	
655.	?	Feb.21	Toronto, Ontario	take-out restaurant	?	donuts				3(?)	6 1/2	9	N.V.	
656.	?	Feb.22	Sidney, British Columbia	home	home	cooked chicken				5(5)	24	?	N.V.C.D.	
657.	?	Feb.22	Montreal, Quebec	retail store	?	chicken paté				2(?)	72-96	?	V.D.F.	
658.	?	Feb.23	Verdun, Quebec	restaurant	restaurant	chicken burger				2(4)	6	?	V.D.	
659.	?	Feb.24	Red Deer, Alberta	home	?	red snapper				3(3)	?	10	N.V.C.D.	
660.	?	Feb.25	Winnipeg, Manitoba	social event	catering company	chicken, gravy or coleslaw				10(12)	6-17	24	D.	
661.	?	Feb.27	North York, Ontario	delicatessen	delicatessen	sliced roast beef or pastrami				2(?)	immediately	?	N.	
662.	?	Feb.27	Arnprior, Ontario	nursing home	nursing home	mayonnaise				4(?)	6 1/2	?	V.D.F.	
663.	?	Feb.28	London, Ontario	home	home	cooked stuffed tenderloin				4(?)	?	?	V.C.D.N.	
664.	?	March 4	Toronto, Ontario	home	take-out restaurant	fried chicken				2(?)	10 3/4	?	N.C.D.	
665.	?	March 4	Brampton, Ontario	home	home	Chinese food (pork fried rice)				2(?)	9	?	N.C.D.	
666.	?	March 5	Dartmouth, Nova Scotia	retail store	?	frozen calves liver				2(2)	20 minutes	24	N.C.D.	
667.	?	March 5	Etobicoke, Ontario	home	home	chicken with gravy and dressing				2(?)	4 1/2	20 1/2	N.V.C.D.N.	
668.	?	March 5	Starbuck, Manitoba	retail store	manufacturing plant	all purpose flour				3(3)	?	?	?	flour had unusual odour and taste
669.	?	March 6	Napanee, Ontario	home	home	frozen breaded chicken				3(?)	1	5	N.C.D.	
670.	?	March 8	Thunder Bay, Ontario	home	home	cod in batter				4(?)	6	30 1/2	V.D.N.	
671.	?	March 8	Toronto, Ontario	restaurant	restaurant	shredded lettuce egg				3(?)	?	?	N.V.C.	
672.	?	March 8	Chatham, Ontario	retail store	?	cream cheese with pineapple				3(?)	4	?	N.V.	
673.	?	March 10	Mistassini, Quebec	home	home	salmon paté				2(?)	3	?	N.V.C.D.F.	
674.	?	March 10	Ottawa, Ontario	restaurant	restaurant	chicken crepes with sauce	X			2(?)	5 1/2	24	N.V.C.F.N.	chicken: 30,000 A.C.C./g sauce: 20,000 A.C.C./g
675.	?	March 11	Stayner, Ontario	restaurant	restaurant	brick cheese				2(?)	7	9	N.V.D.N.	
676.	?	March 11	Wakefield, Quebec	ski resort	ski resort	hot chocolate or chili concarne				2(?)	3 1/2	?	?	
677.	?	March 12	North York, Ontario	restaurant	?	chicken and sauce				2(?)	4	24	N.V.C.D.	
678.	?	March 12	Ste.-Foy, Quebec	retail store	?	decaffeinated coffee				2(2)	?	?	N.	

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679.	?	March 13	Ottawa, Ontario	take-out restaurant	?	pizza		3(3)	14	?	V.D.F.	food held at 260°C for 12 hours
680.	?	March 13	Yarmouth, Nova Scotia	retail store	?	canned mushroom pieces and stems		4(4)	1-1 1/2	24	V.C.F.	some cans of same code leaking,with foul odour, other cans rusty with no lacquer
681.	?	March 13	Ottawa, Ontario	take-out restaurant	take-out restaurant	pizza		3(?)	2 1/2	?	N.V.C.D.F.	
682.	?	March 13	North York, Ontario	restaurant	restaurant	roast beef		3(?)	2	1/2	N.V.C.	
683.	?	March 14	Coquitlam, British Columbia	take-out restaurant	?	fried chicken with gravy		2(2)	2 1/2	12	N.V.C.	
684.	?	March 14	Christina Lake, British Columbia	home	home	cooked chicken		3(3)	4-10	?	N.V.	
685.	?	March 16	Ottawa, Ontario	hospital	hospital	chicken salad		4(?)	?	?	D.	
686.	?	March 17	Victoria, British Columbia	banquet hall	catering group	roast beef and gravy		4(240)	2-17	8-51	C.D.	
687.	?	March 17	Scarborough, Ontario	restaurant	restaurant	chi~kan fingers		2(2)	1 1/2	48	V.C.D.	
688.	?	March 17	Ottawa, Ontario	restaurant	restaurant	crab,escargot		4(?)	9	?	C.D.	
689.	?	March 18	Ottawa, Ontario	community centre	?	pork hocks,chicken balls or hot dogs		6(?)	?	72	C.D.	
690.	?	March 19	Piedmont, Quebec	sugar bush	sugar bush	omelette,ham,stew beans,eggs,salad or milk		4(?)	24-48	48-72	N.V.C.D.H.	
691.	?	March 19	Fort St. John, British Columbia	restaurant	restaurant	meat sandwich		3(2)	4 1/2	?	C.D.	
692.	?	March 19	Barrie, Ontario	office	manufacturing plant	soft drink		3(?)	1	?	N.	
693.	?	March 20	Toronto, Ontario	retail store	?	hamburger meat		2(2)	1-2	17	V.C.D.F.	
694.	?	March 20	London, Ontario	retail store	?	chocolate chip cookies		4(4)	2	48	N.V.C.	
695.	?	March 21	Neustadt, Ontario	butcher shop	?	hamburger meat		4(?)	10	30	N.C.D.H.	
696.	?	March 24	Toronto, Ontario	take-out restaurant	take-out restaurant	fried chicken		3(?)	?	?	D.F.	
697.	?	March 25	Vancouver, British Columbia	fast food facility	fast food facility	cheeseburger		2(2)	2-3	24	N.V.C.	grapefruit tasted bad. Product recalled
698.	?	March 25	Halifax, Nova Scotia	retail store	?	canned unsweetened grapefruit sections		1(1)	?	4 days	D.	
699.	?	March 26	Ottawa, Ontario	home	home	cabbage roll		3(?)	7 1/2	?	V.C.F.	
700.	?	March 26	Edmonton, Alberta	restaurant	restaurant	chicken almondine, cooked chicken		5(?)	?	?	N.V.D.	
701.	?	March 26	Dorval, Quebec	restaurant	restaurant	chicken		2(550)	2 1/2	?	N.V.C.F.	
702	?	March 27	Ottawa, Ontario	community centre	catering company	frozen haddock		7(?)	?	?	V.C.D.	
703.	?	March 27	Red Water, Alberta	home	home	mushroom casserole		2(2)	8	?	V.D.	
704.	?	March 27	Toronto, Ontario	home	home	turbot in batter, lemon cream pie		3(?)	5	15 1/2	N.V.D.	
705.	?	March 28	Burnaby, British Columbia	restaurant	restaurant	pizza		2(2)	4 1/2-11	11	N.V.C.D.	
706.	?	March 28	Regina, Saskatchewan	restaurant	restaurant	pizza		3(?)	3	6	V.C.D.F.N.	

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707.	?	March 28	Langley, British Columbia	restaurant	restaurant	Chinese food (sweet and sour pork,beef chop suey)				2(2)	4	15	N.V.D.	
708.	?	March 28	Ottawa, Ontario	retail store	?	fillet of sole				1(1)	2	1 week	?	mouth and tongue sore after eating
709.	?	March 28	St. Andre Avelin, Quebec	retail store	?	maple syrup				2(?)	6	15	V.C.D.	
710.	?	March 28	Saskatoon, Saskatchewan	retail store	manufacturing plant	orange fruit drink				4(4)	?	?	C.D.	drink had a fermented wine-like taste. Product removed from sale
711.	?	March 29	Victoria, British Columbia	retail store	?	salad dressing				2(2)	1	3	V.C.D.	
712.	?	March 30	Peel(region), Ontario	nursing home	nursing home	beefaroni,fish, coconut cream pudding				15(60)	1-11	12	V.D.	
713.	?	March 30	Montreal, Quebec	retail store	home	salami				4(4)	1-24	?	N.V.C D.F.	
714.	?	March 30	Kenora, Ontario	restaurant	restaurant	steak,mushrooms, potatoes,sour cream				3(3)	10-12	48-72	V.D.	
715.	?	March 30	Winnipeg, Manitoba	theatre	?	red licorice				3(3)	5 minutes	3-24	N.	
716.	?	March 31	Kamloops, British Columbia	retail store	home	pork chops				3(3)	1 1/2-4 1/2	36-58	N.V.C.D.	
717.	?	March	Bolton, Ontario	nursing home	nursing home	unsweetened coconut,fish, beefaroni				19(?)	1	?	V.C.D.	
718.	?	April 1	Winnipeg, Manitoba	restaurant	restaurant	Chinese food (egg roll)				2(?)	6-9	12	N.V.C.D.	
719.	?	April 1	Vancouver, British Columbia	home for the aged	home for the aged	reconstituted milk				48(165)	?	?	V.D.	
720.	?	April 1	Brantford, Ontario	home	home	sausage				3(?)	1 1/2	6 1/2	V.	
721.	?	April 1	Port Dover, Ontario	hotel	hotel	shrimp sauce				2(?)	2	24	V.C.	
722.	?	April 2	Napanee, Ontario	bake sale	home catering group	raspberry pie				4(?)	3	5	V.N.	
723.	?	April 2	Winnipeg, Manitoba	retail store	?	onion chip dip				2(2)	2-7 1/2	3-12	V.C.D.F.	
724.	?	April 3	Revelstoke, British Columbia	restaurant	restaurant	baron of beef				2(2)	6-6 1/2	12-16	N.V.C.D.F.	
725.	?	April 3	Montreal, Quebec	retail store	home	chicken and sauce				3(?)	3 1/2-9	13	N.V.C.D.	
726.	?	April 3	Scarborough, Ontario	take-out restaurant	?	submarine sandwich				2(2)	2-6	12	N.V.C.D.	
727.	?	April 3	Brantford, Ontario	restaurant	restaurant	cooked shrimp			X	2(2)	1-2	?	V.D.	A.C.C.: 10,000/g
728.	?	April 3	Toronto, Ontario	restaurant	restaurant	meat salad				3(?)	2 1/2	?	N.C.D.F.	
729.	?	April 4	Montreal, Quebec	?	?	tofu				17(?)	?	?	?	
730.	?	April 6	London, Ontario	home	?	cooked,frozen turkey roll				3(?)	immediately	17	N.V.C.D.F.	
731.	?	April 6	Deux-Montagnes, Quebec	sugar bush	sugar bush	ham,pancakes,beans or ketchup				12(?)	48	48	N.V.C.D.	
732.	?	April 6	Hull, Quebec	restaurant	restaurant	seafood or wine				2(2)	4	?	N.V.C.D.	
733.	?	April 8	Vancouver, British Columbia	home	home	oyster casserole				2(2)	6-8	24-48	N.V.D.	
734.	?	April 8	Longueuil, Quebec	retail store	?	yogurt				2(2)	?	?	D.	

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735.	?	April 8	Ottawa, Ontario	restaurant	restaurant	fish'n'chips with sauce				3(4)	12	?	N.V.D.	
736.	?	April 8	Winnipeg, Manitoba	restaurant	restaurant	shrimp cocktail or smoked salmon				3(?)	11-12	3-48	N.V.C.D.	
737.	?	April 8	Montreal, Quebec	restaurant	restaurant	sea food				2(2)	10	?	N.V.C.D.F.H.	
738.	?	April 10	Victoria, British Columbia	banquet	catering group	turbot with white sauce and crab/shrimp stuffing				14(?)	?	?	N.V.C.D.	
739.	?	April 10	Boucherville, Quebec	retail store	?	chocolate covered raisins		X		3(?)	5	?	N.V.C.D.	B. cereus: 1,000/g
740.	?	April 11	Ottawa, Ontario	restaurant	restaurant	chicken in batter				2(?)	4	?	V.C.D.F.	
741.	?	April 11	Kamloops, British Columbia	home	home	cheese cake				2(2)	45 minutes	8	N.V.C.D.	
742.	?	April 11	Kanata, Ontario	chip wagon	chip wagon	french fries				2(4)	5 1/2	?	C.D.H.	
743.	?	April 12	Tumbler Ridge, British Columbia	take-out restaurant	?	chicken				2(2)	2	3	N.C.D.P.	
744.	?	April 12	Windsor, Ontario	fast food facility	fast food facility	cheeseburger				2(?)	1	?	N.V.C.D.H.	
745.	?	April 13	South Uniake, Nova Scotia	retail store	?	tuna				2(2)	4-6	24	V.C.D.F.	
746.	?	April 13	Toronto, Ontario	retail store	?	mild cheddar cheese				2(2)	27	72	N.V.D.	
747.	?	April 13	Saskatoon, Saskatchewan	retail store	?	soft drink				2(3)	2-3	24-36	V.C.D.	product near to expiry date
748.	?	April 15	Clinton, Ontario	?	?	fish, meatloaf or potatoes				3(?)	1	?	N.V.C.D.H.	
749.	?	April 14	Tottenham, Ontario	?	home	birthday cake with whipped cream icing				9(9)	18	20	N.V.D.	
750.	?	April 14	Newmarket, Ontario	home	?	roast beef				3(?)	14	2 days	N.V.F.	
751.	?	April 15	Toronto, Ontario	fast food facility	fast food facility	hamburger, fish burger or chocolate milkshake				2(?)	3	27	N.C.D.H.	
752.	?	April 15	Cotoau Station, Quebec	retail store	home	chicken				2(?)	2	72	N.V.C.D.	
753.	?	April 16	Barriere, British Columbia	retail store	home	cooked turkey legs				2(2)	6-10	2-48	N.V.D.	
754.	?	April 16	Etobicoke, Ontario	retail store	home	chocolate milk				2(?)	6 1/2	2 days	N.V.C.D.F.	
755.	?	April 17	Willowdale, Ontario	cafeteria	cafeteria	cheese sauce or raw apricots				2(?)	5	?	N.V.C.D.	
756.	?	April 17	Burlington, Ontario	home	home	homemade meat loaf				2(?)	4	3	N.D.	
757.	?	April 18	Burnaby, British Columbia	home	home	pork rib with spaghetti sauce				3(5)	3-7 1/2	12-18	N.V.C.D.	
758.	?	April 19	Edmonton, Alberta	restaurant	restaurant	Chinese food (shrimp fried rice, beef with vegetables)				3(3)	4	24	N.V.C.D.	
759.	?	April 19	London, Ontario	fast food facility	fast food facility	fried chicken or coleslaw				2(?)	10-11	6 1/2	V.C.D.	
760.	?	April 19	Ste.-Odile, Quebec	restaurant	restaurant	chicken and ribs				3(3)	2-36	72	N.C.H.	
761.	?	April 21	Malton, Ontario	retail store	manufacturing plant	grape drink				1(1)	15 minutes	?	V.	product outdated
762.	?	April 22	Cornwall, Ontario	home	?	mushrooms				2(2)	2 1/2	?	V.C.D.F.	

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763.	?	April 22	Scarborough, Ontario	retail store	home	ham				6(?)	20	8	N.V.C.D.F.H.	
764.	?	April 22	Thetford Mines, Quebec	retail store	?	ground beef				3(3)	12-22	48	N.V.C.D.F.H.	
765.	?	April 24	Ottawa, Ontario	restaurant	restaurant	lobster,steak, salads or dressing				3(4)	48-72	?	V.C.D.	
766.	?	April 25	Montreal, Quebec	retail store	?	bologna				3(3)	1 3/4	8	V.C.H.	
767.	?	April 26	North York, Ontario	nursing home	nursing home	chicken broth, cooked turkey, turkey salad				36(?)	3	?	N.V.D.	
768.	?	April 26	Toronto, Ontario	retail store	?	strawberry yogurt				2(?)	2 1/2	4 1/2	N.V.C.	
769.	?	April 28	London, Ontario	restaurant	restaurant	roast beef,turkey dressing				2(2)	3	?	V.C.D.F.	
770.	?	April 28	Peterborough, Ontario	retail store	retail store	ginger ale				3(3)	15 minutes	24	V.C.D.	product outdated
771.	?	April 29	Newton, British Columbia	take-out restaurant	?	fried chicken				5(5)	3-6	2 1/2 days	N.V.C.D.F.F.	
772.	?	April 29	Montreal, Quebec	church	home catering group	potato salad				73(84)	24-44	?	N.V.C.D.F.	
773.	?	April 30	Winnipeg, Manitoba	social event	catering group	chicken or coleslaw				3(6)	12	5 1/2-8 1/2	N.V.C.D.	
774.	?	May 1	Vancouver, British Columbia	retail store	?	potato salad or macaroni salad				2(2)	4	?	N.V.C.D.	
775.	?	May 2	Barrie, Ontario	restaurant	restaurant	chicken and sauce				2(?)	6	18	N.V.C.D.F.	
776.	?	May 3	Orleans, Ontario	restaurant	restaurant	french fries				3(4)	6-8	?	N.V.C.D.	
777.	?	May 3	Winnipeg, Manitoba	social event	?	chicken,gravy or coleslaw				2(4)	3	24	V.D.	
778.	?	May 3	Oshawa, Ontario	fast food facility	fast food facility	chicken nuggets				2(?)	13	?	N.D.	
779.	?	May 3	Stoney Plain, Alberta	?	?	fish				2(?)	?	?	V.C.H.	
780.	?	May 4	Orleans, Ontario	take-out restaurant	?	fried chicken				3(6)	3-5 days	?	N.V.C.D.F.H.	
781.	?	May 4	Regina, Saskatchewan	banquet in hall	catering group	buffet				3(?)	10	12	V.D.	
782.	?	May 4	Oakville, Ontario	nursing home	nursing home	pink salmon or mayonnaise				30(?)	immediately	1	N.V.H.	
783.	?	May 5	Gander, Newfoundland	retail store	?	corn flakes cereal				2(2)	30 minutes	?	C.	symptoms occurred on two occasions
784.	?	May 5	Cornwall, Ontario	home	home	spaghetti				2(2)	12	?	V.D.	
785.	?	May 5	Cornwall, Ontario	home	?	?				2(?)	3	24	V.C.F.	
786.	?	May 6	Coquitlam, British Columbia	fast food facility	fast food facility	hamburger				2(2)	4	24	V.D.H.	
787.	?	May 6	Kamloops, British Columbia	take-out restaurant	?	Chinese food (deep fried prawns, chicken chop suey or mushroom fried rice)				3(?)	10-24	?	N.V.C.D.F.	
788.	?	May 8	Mississauga, Ontario	restaurant	restaurant	Chinese food (mixed vegetables, chicken fried rice,chop suey)				2(?)	immediately	15	C.D.	
789.	?	May 8	Mississauga, Ontario	restaurant	restaurant	chicken balls or chicken wings				2(2)	13 3/4-15	2 1/2-3 days	N.V.C.D.	
790.	?	May 9	Red Deer, Alberta	restaurant	restaurant	hamburger				2(6)	7-15	10	V.C.D.	

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791.	?	May 9	Ottawa, Ontario	restaurant	restaurant	chicken,chocolate cake,salad dressing,dry stock gravy				4(6)	1-2	?	C.D.	
792.	?	May 10	Gananoque, Ontario	?	home	fried chicken, french fries				3(?)	2 1/2	18	N.V.C.D.H.	
793.	?	May 11	Winnipeg, Manitoba	restaurant	restaurant	octopus,spinach, feta cheese or caviar				3(?)	18	8	N.V.C.D.F.	
794.	?	May 11	Ridgeway, Ontario	retail store	home	roast beef slices				2(?)	?	?	?	
795.	?	May 12	Ottawa, Ontario	restaurant	restaurant	snails				3(4)	1-72	?	V.C.D.F.	
796.	?	May 13	London, Ontario	retail store	home	chicken				9(?)	10	?	N.V.C.D.H.	
797.	?	May 13	Edmonton, Alberta	restaurant	restaurant	Chinese food (chop suey,rice)				2(2)	2	24	N.V.C.	
798.	?	May 14	Montreal, Quebec	home	home	chicken				5(?)	29-42	12	N.V.C.D.F.	
799.	?	May 14	Ladue-Strathcona, Alberta	restaurant	restaurant	chicken (leg,wing)				2(?)	1/2	24	N.	
800.	?	May 14	Toronto, Ontario	retail store	manufacturing plant	fresh ham				2(2)	2	24	N.C.D.	product had deteriorated
801.	?	May 15	Kamloops, British Columbia	home	home	fried oysters				2(2)	6-15	10-18	N.C.D.F.	
802.	?	May 15	Ajax, Ontario	home	?	chicken or honeydew juice				5(?)	3	5 1/2	N.V.C.D.F.	
803.	?	May 15	Saskatoon, Saskatchewan	restaurant	restaurant	beef fillet				2(2)	4 1/2	24	V.D.	
804.	?	May 16	Toronto, Ontario	home	home	polish sausage				2(?)	1 1/2	2 1/2	D.	
805.	?	May 17	Vancouver, British Columbia	take-out restaurant	?	fried chicken				2(2)	4 1/2-9	24	N.V.D.	
806.	?	May 18	Montreal, Quebec	home	home	pizza				2(2)	3	?	N.V.C.D.H.	
807.	?	May 18	Comox, British Columbia	fast food facility	fast food facility	pizza				2(2)	6-10	3	N.C.D.F.	
808.	?	May 18	North York, Ontario	restaurant	restaurant	submarine				2(4)	3	12	C.D.	
809.	?	May 20	Port Moody, British Columbia	restaurant	restaurant	beef steak				2(2)	3-5	?	N.V.D.F.P.	
810.	?	May 21	Barrie, Ontario	restaurant	restaurant	steak,sour cream or french dressing				3(?)	6 1/2	12	V.C.D.	
811.	?	May 22	Markham, Ontario	home	?	canned corn beef				5(?)	4	2 days	N.V.F.H.	
812.	?	May 22	Hamilton, Ontario	retail store	?	corned beef				?(2)	?	?	N.V.C.H.	
813.	?	May 23	Windsor, Ontario	home	?	milk (3%)				3(?)	5 1/2	12 1/2	N.V.C.D.F.	
814.	?	May 24	Toronto, Ontario	home	home	sliced cooked ham				3(?)	4	8	N.V.D.F.	
815.	?	May 24	Whitby, Ontario	hospital	hospital	?				40(?)	?	?	N.V.C.D.	
816.	?	May 25	Newmarket, Ontario	home	home	pork loin				3(?)	3	2 1/2	V.C.D.F.	
817.	?	May 25	Terrace, British Columbia	fast food facility	fast food facility	hamburger				5(5)	6-12	6-12	N.V.C.D.F.P.	
818.	?	May 26	Regina, Saskatchewan	bakery	?	chocolate filled rolls				2(?)	1	12	V.D.	
819.	?	May 27	North York, Ontario	home	?	cheese				3(?)	26	16	V.C.D.	

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820.	?	May 27	Saint-Laurent, Quebec	fast food facility	fast food facility	egg sandwich				2(?)	1 1/2	12	N.V.C.H.	
821.	?	May 27	Toronto, Ontario	home	home	turbot in batter				3(?)	5	16	N.V.D.H.	
822.	?	May 28	Cranbrook, British Columbia	restaurant	restaurant	Chinese food (chicken chowmein, chicken balls)				2(2)	3-5	8-24	N.V.C.D.F.	
823.	?	May 29	Montreal, Quebec	restaurant	restaurant	tuna salad				2(2)	1 1/2	6	N.D.H.	
824.	?	May 30	Chatham, Ontario	retail store	?	shrimp				2(2)	5-24	24	V.D.	shrimp had a blue colour
825.	?	May 31	Vancouver, British Columbia	home	home	lasagna				2(2)	3	?	N.V.	
826.	?	June 1	Hamilton, Ontario	take-out restaurant	?	fried chicken				4(?)	10	24	V.C.D.	
827.	?	June 2	Brampton, Ontario	restaurant	restaurant	chicken				5(?)	13	21-23	N.V.C.D.F.H.	
828.	?	June 2	Scarborough, Ontario	home	home	roast beef slices				4(?)	12	?	V.D.	
829.	?	June 2	Winnipeg, Manitoba	retail store	?	canned pineapple				2(2)	1 1/2	24	N.V.D.	
830.	?	June 3	Pitt Meadows, British Columbia	home	home	hamburger				2(2)	5-7	20	N.V.C.D.F.	
831.	?	June 3	Chatham, Ontario	restaurant	restaurant	Chinese food (chicken balls, spareribs)				2(?)	10	45	N.V.C.D.H.	
832.	?	June 3	Ottawa, Ontario	restaurant	restaurant	Chinese food (egg rolls,ribs, shrimp chowein, egg foo yung)				2(?)	2	24	V.D.	
833.	?	June 3	Ottawa, Ontario	restaurant	restaurant	chicken with gravy	X			6(?)	6	24	N.V.D.	A.C.C.:10,000/g for both foods
834.	?	June 4	Mississauga, Ontario	home	home	tuna salad				4(?)	?	48	V.D.	
835.	?	June 4	Vancouver, British Columbia	school (cooking class)	school	fish in wine sauce				2(4)	8	?	N.V.C.D.F.	
836.	?	June 5	Toronto, Ontario	home for women	home for women	chicken leg or macaroni salad				11(?)	?	?	D.	
837.	?	June 5	Willowdale, Ontario	?	?	pizza				3(?)	4 1/2	?	N.V.D.	
838.	?	June 6	Whitby, Ontario	college cafeteria	?	?				125(?)	?	?	?	
839.	?	June 6	Shipshaw, Quebec	retail store	?	bologna				2(2)	?	24-48	N.V.C.D.F.	
840.	?	June 7	Port Coquitlam, British Columbia	home	home	crab meat sandwich				2(2)	1/2-2	10	N.V.D.	
841.	?	June 9	Etobicoke, Ontario	restaurant	restaurant	breaded chicken steak				3(?)	2 1/2	?	N.V.	
842.	?	June 10	Newmarket, Ontario	take-out restaurant	take-out restaurant	potato salad	X			4(4)	5 1/2-11	4	V.C.D.	A.C.C.: 27,000/g
843.	?	June 10	North Bay, Ontario	take-out restaurant	take-out restaurant	fried chicken				3(?)	10	?	N.V.C.D.F.	
844.	?	June 11	Kamloops, British Columbia	home	home	deep fried fish				2(2)	8	24	C.D.	
845.	?	June 13	Calgary, Alberta	lodge	?	salmon salad, boiled eggs,salad dressing,cake				1(?)	?	?	?	
846.	?	June 13	North York, Ontario	take-out restaurant	home	pizza				3(?)	4 1/2	48	N.V.D.	
847.	?	June 13	Brockville, Ontario	home	home	macaroni	X			5(?)	17 1/2	?	V.C.D.	A.C.C.: 10,000/g

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848.	?	June 15	Saskatoon, Saskatchewan	fast food facility	fast food facility	Chinese food (egg roll)				2(2)	1 1/2	24	V.D.	
849.	?	June 15	Richmond, British Columbia	restaurant	restaurant	pizza				4(4)	3	9	N.V.C.D.	
850.	?	June 15	Montreal, Quebec	restaurant	restaurant	curried beef				8(13)	14-16	?	C.D.	
851.	?	June 15	Richmond, British Columbia	retail store	?	cheese				2(2)	?	10 days	N.C.D.F.	
852.	?	June 16	Hamilton, Ontario	bakery	?	beef meat pie				3(?)	?	?	N.D.F.	
853.	?	June 17	Duncan, British Columbia	restaurant	restaurant	spaghetti and sauce				2(2)	2	12 1/2	N.V.C.D.F.	
854.	?	June 17	Napanee, Ontario	home	home	barbecue veal		X		2(?)	8	?	?	A.C.C.: 20,000/g
855.	?	June 17	Ottawa, Ontario	fast food facility	fast food facility	sausage pattie				5(?)	12	?	N.V.D.	
856.	?	June 18	Kirkland Lake, Ontario	home	home	potato salad				3(?)	1/2	2 1/2	N.C.D.	
857.	?	June 22	London, Ontario	home	home	fried rice		X		4(?)	2	15	N.C.D.	A.C.C.: 30,000/g
858.	?	June 22	Ok.> Station, Ontario	retail store	?	cheddar cheese				2(?)	44	?	V.C.D.	
859.	?	June 24	Prince George, British Columbia	home	home	scallops				3(2)	?	48	N.V.D.	
860.	?	June 24	Regina, Saskatchewan	restaurant	restaurant	hamburger				4(4)	8	24	C.D.	
861.	?	June 25	London, Ontario	home	?	cheddar cheese				5(?)	?	?	N.V.C.D.	
862.	?	June 25	Timmins, Ontario	home	?	chicken pieces				3(?)	?	?	?	
863.	?	June 25	Minburn, Alberta	retail store	?	canned beans or popsicle				30(?)	1	?	N.V.C.	
864.	?	June 26	North York, Ontario	?	?	blueberry bun				2(?)	?	?	N.V.C.D.	
865.	?	June 26	North York, Ontario	home	home	bare bone				4(?)	3	?	V.D.C.F.	
866.	?	June 28	Williams Lake, British Columbia	retail store	?	pasteurized milk				3(2)	1/2-1	?	V.C.D.	
867.	?	June 28	London, Ontario	restaurant	restaurant	hamburger pattie				2(2)	4 1/2	12	N.V.C.F.	
868.	?	June 29	North Vancouver, British Columbia	restaurant	restaurant	Chinese food (chicken chowmein)				2(?)	2-10	10	N.V.C.D.	
869.	?	June 29	Ste. Foy, Quebec	retail store	?	smoked sausages				6(?)	36-48	?	N.V.C.D.F.	
870.	?	June 29	Walkerton, Ontario	take-out restaurant	take-out restaurant	fried chicken				2(?)	?	?	N.V.C.D.F.H.	
871.	?	June 29	Wetaskiwin, Alberta	restaurant	restaurant	pork and beans, macaroni, carrots gravy, vegetable salad, roast				35(?)	?	?	N.C.D.	
872.	?	June 29	Mississauga, Ontario	home	?	medium cheddar cheese				2(2)	7-8	2 weeks	C.D.	
873.	?	June 30	Prince Rupert, British Columbia	retail store	?	meat sandwich				5(120)	4-12	?	V.D.	
874.	?	June 30	Ottawa, Ontario	restaurant	restaurant	scallops, red snapper, salmon, oysters, shrimp				4(4)	36	?	V.C.D.F.	
875.	?	July 1	Cavan, Ontario	retail store	retail store	cola drink				3(3)	4-5	1/2	N.C.	
876.	?	July 1	Prince George, British Columbia	retail store	?	mushroom sausage				2(2)	6-15	8-23	N.V.C.D.	

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877.	?	July 2	Scarborough, Ontario	retail store	?	cheddar cheese				3(3)	2-3 days	48-72	N.V.C.D.H.	
878.	?	July 2	Saskatoon, Saskatchewan	retail store	?	salad dressing				2(2)	3-5	12-24	N.V.C.D.	
879.	?	July 3	Alma, Quebec	home	home	cod				2(2)	4-8	?	?	
880.	?	July 3	Winnipeg, Manitoba	restaurant	?	salad dressing				2(?)	3	12	N.V.H.	
881.	?	July 3	Hamilton, Ontario	restaurant	restaurant	breaded shrimp, cheddar cheese				2(?)	4	24	V.C.D.F.	
882.	?	July 5	Medonte, Ontario	retail store	manufacturing plant	cheddar cheese				2(?)	?	?	V.D.	
883.	?	July 6	Ottawa, Ontario	?	?	chicken				2(?)	14 1/2	22	N.V.C.D.	
884.	?	July 6-7	Barrie, Ontario	home	retail store	cheddar cheese				2(?)	2 1/2 days	?	N.V.C.D.	
885.	?	July 6	Willowdale, Ontario	?	?	extra old cheddar cheese				2(?)	?	?	C.F.	
886.	?	July 7	St.-Louis, Quebec	retail store	home	home preserved mushrooms				2(2)	4	?	V.	
887.	?	July 7	Georgetown, Ontario	retail store	?	parmesan cheese				3(?)	?	12	V.C.H.	
888.	?	July 7	Nepean, Ontario	fast food facility	fast food facility	chicken sandwich sauce				2(?)	11	?	N.V.C.D.F.	
889.	?	July 8-10	Barrie, Ontario	retail store	?	cheddar cheese				2(?)	?	?	N.C.D.F.H.	
890.	?	July 8	Brantford, Ontario	hospital	hospital	cheese				2(?)	?	?	N.D.	
891.	?	July 8	Barrie, Ontario	home	retail store	cheese slices				2(?)	13	?	C.D.H.	
892.	?	July 9	Mission, British Columbia	restaurant	restaurant	veal or butter				2(2)	1-2	14	N.C.D.	
893.	?	July 9	Orillia, Ontario	home	retail or manufacturer	dessert shells				2(?)	15 1/2	?	V.D.	
894.	?	July 9	Carleton Place, Ontario	?	?	ham,salami, luncheon loaf				5(?)	?	3	N.V.C.D.	
895.	?	July 9	Windsor, Ontario	home	home	hot dogs				4(?)	2-7	?	N.V.C.D.	
896.	?	July 9	Southampton, Ontario	day care centre	?	medium cheddar cheese				16(?)	23	24	N.V.D.F.	
897.	?	July 9	St. Catharines, Ontario	home	?	chicken				2(?)	6	48	N.V.C.D.F.H.	
898.	?	July 10	Hornepayne, Ontario	home	?	luncheon meat				2(?)	2	9	N.C.H.	
899.	?	July 10	Surrey, British Columbia	retail store	?	wieners				2(2)	7-11	24	N.V.D.	
900.	?	July 10	Toronto, Ontario	home	home	ground beef pattie				2(?)	?	?	D.	
901.	?	July 10	Maple Ridge, British Columbia	fast food facility	fast food facility	soft ice cream				2(2)	8-12	?	N.V.D.	
902.	?	July 11	Moose Jaw, Saskatchewan	restaurant	restaurant	salad bar				13(?)	36	4-7 days	N.V.C.D.	
903.	?	July 11	Mississauga, Ontario	restaurant	restaurant	hot dog				2(?)	13	?	D.F.	
904.	?	July 14	Laval, Quebec	retail store	?	orange juice				2(?)	10	48	N.V.C.D.	
905.	?	July 14	Winchester, Ontario	restaurant	restaurant	wieners,salad dressing				14(22)	6	?	N.V.D.	
906.	?	July 14	Winnipeg, Manitoba	retail store	home	mushrooms				2(2)	1 1/2	12	N.V.	

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907.	?	July 14	Ottawa, Ontario	restaurant	?	whipped topping			X	14(?)	1 1/2	?	N.V.C.D.	A.C.C.: 20,000/g
908.	?	July 14	Saint-Laurent, Quebec	restaurant	restaurant	club sandwich				2(2)	2 1/2	5	N.V.C.D.	
909.	?	July 14	Ottawa, Ontario	hotel	hotel	pheasant soup			X	3(?)	?	?	V.C.D.	A.C.C.: 10,000/ml
910.	?	July 15	Montreal, Quebec	home	home	tourtedos				4(?)	4	16	N.V.C.D.	
911.	?	July 16	Montreal, Quebec	restaurant	restaurant	meat sauce				3(5)	2 1/2-5	?	V.D.N.	
912.	?	July 17	Niagara Falls, Ontario	restaurant	restaurant	submarine sandwich cheese and cold cuts				2(4)	13-15	?	N.V.C.D.N.	
913.	?	July 17	Winnipeg, Manitoba	retail store	?	sausage				2(3)	12-24	?	N.V.C.N.F.	
914.	?	July 17	Saskatoon, Saskatchewan	restaurant	restaurant	pizza				2(3)	9	24	V.D.	
915.	?	July 17	Toronto, Ontario	retail store	?	sweet sausage				2(?)	12	?	N.H.	
916.	?	July 17	Lavaltrie, Quebec	retail store	?	mint candies				2(?)	2	?	D.	
917.	?	July 18	Ottawa, Ontario	cafeteria at office	cafeteria	sandwiches,chicken ham,roast beef			X	2(19)	?	?	N.V.C.D.F.	A.C.C.:>10,000/g
918.	?	July 18	Niagara Falls, Ontario	retail store	?	processed cheese				2(?)	12	?	N.V.C.D.N.	
919.	?	July 20	Barrie, Ontario	home	retail store	cheddar cheese				4(?)	48	?	F.	
920.	?	July 20	Chilliwack, British Columbia	retail store	?	wieners				3(3)	1/2-5	1/2-5	N.V.C.D.	
921.	?	July 22	Winnipeg, Manitoba	restaurant	restaurant	potato salad				2(2)	34-38	12	N.D.	
922.	?	July 22	Mississauga, Ontario	take-out restaurant	home	Chinese food (beef rice or chicken chop suey)				3(?)	3	15	C.D.	
923.	?	July 23	Toronto, Ontario	home	?	canned salmon			X	2(?)	2	5	N.C.	A.C.C.: 10,000/g. Symptoms occurred on two separate occasions
924.	?	July 23	Fisher Bay, Manitoba	bible camp	bible camp	chicken (leftovers)				4(4)	7	24	N.V.C.D.	
925.	?	July 23	Burnaby, British Columbia	retail store	?	cheese				2(2)	6-24	12	N.V.C.D.F.	
926.	?	July 24	Walkerton, Ontario	restaurant	restaurant	?			X	1(?)	?	?	V.D.	A.C.C.:: 10,000/g. Same establishment involved in another incident in January
927.	?	July 24	Westbank, British Columbia	home	home	cake icing				3(3)	5	24	N.V.	
928.	?	July 25	Sherbrooke, Quebec	restaurant	restaurant	Chinese food				12(?)	3	?	N.V.C.	
929.	?	July 25	Montreal, Quebec	restaurant	restaurant	salad				3(3)	10-12	?	V.C.N.	
930.	?	July 26	Etobicoke, Ontario	home	home	cheddar cheese				6(?)	19	?	?	
931.	?	July 26	Oakville, Ontario	restaurant	restaurant	chicken,barbecue sauce				4(?)	1 1/4	14	V.D.C.	
932.	?	July 26	Toronto, Ontario	restaurant	restaurant	beef,shrimp				4(?)	40	?	N.C.D.F.	
933.	?	July 26	London, Ontario	restaurant	restaurant	cooked rice				2(?)	5 1/2	48 1/2	N.V.C.D.	
934.	?	July 26	Ajax, Ontario	take-out restaurant	take-out restaurant	potato salad				2(?)	9	?	N.V.C.D.F.	
935.	?	July 28	Dundas, Ontario	roadside stand	farm	potatoes				2(2)	1 1/2	?	N.	

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936.	?	July 28	Walkerton, Ontario	church camp	church camp	stew or turkey			X	19(?)	9	?	N.V.D.	turkey: 30,000 A.C.C./g stew: 10,000 A.C.C./g
937.	?	July 28	Sudbury, Ontario	restaurant	restaurant	Chinese food (sweet and sour chicken balls, fried rice)				4(4)	4 1/2-11	36	N.C.D.	
938.	?	July 28	Scarborough, Ontario	restaurant	restaurant	roast beef				7(9)	11-13 1/2	?	C.D.	
939.	?	July 29	Walkerton, Ontario	lodge	lodge	roast beef, chocolate mousse				4(?)	7	?	V.D.	
940.	?	July 30	Guelph, Ontario	home	home	macaroni or tomatoes				4(?)	12	12	V.D.N.	
941.	?	July 30	Burlington, Ontario	restaurant	restaurant	roast beef and gravy				2(?)	2 1/2	?	V.D.	
942.	?	July 30	Etobicoke, Ontario	home	home	cheese slices				2(?)	1 1/2	?	?	
943.	?	July 30	Nepean, Ontario	restaurant	restaurant	Chinese food (egg rolls, wonton soup)				4(4)	3 1/2	?	V.C.D.	
944.	?	July 31	London, Ontario	?	?	potato salad				2(?)	2	37	C.D.	
945.	?	Aug.1	Prince George, British Columbia	banquet	catering group	meatloaf				30(100)	19	?	N.V.C.D.	
946.	?	Aug.2	Valleyfield, Quebec	retail store	?	cheddar cheese				2(?)	10	60	N.V.C.	
947.	?	Aug.3	Napanee, Ontario	recreation centre	recreation centre	smoked frankfurters				8(?)	6 1/2	?	?	
948.	?	Aug.3	Delta, British Columbia	home	home	chili				4(4)	7 1/2	?	V.C.D.F.	
949.	?	Aug.4	Guelph, Ontario	wedding reception	catering group	roast beef, peanut butter, coconut, cherry and hawaiian bars				20(?)	31 1/2	?	V.C.D.N.	
950.	?	Aug.6	Brantford, Ontario	home	home	milk				2(?)	1	?	N.C.	
951.	?	Aug.6	Aldergrove, British Columbia	home	home	home canned chicken				5(5)	8-12	?	N.V.C.D.	
952.	?	Aug.6	Port Moody, British Columbia	home	home	hamburger				9(22)	30	24	V.D.	
953.	?	Aug.8	Cambridge, Ontario	retail store	?	canned salmon			X	2(?)	4	2	N.V.C.F.	A.C.C.: 10,000/g
954.	?	Aug.8	Winnipeg, Manitoba	restaurant	restaurant	Mexican food (ground beef)				2(2)	11 1/2-14	14-24	N.C.D.F.	
955.	?	Aug.11	Cornwall, Ontario	fast food facility	fast food facility	submarine sandwich steak, mushroom, green pepper				4(6)	2	?	N.V.C.D.	
956.	?	Aug.12	Eastmore, Ontario	family yacht	?	mozzarella cheese				2(4)	2	48	V.C.D.F.H.	
957.	?	Aug.12	Ottawa, Ontario	restaurant	restaurant	sauce for barbecue chicken				2(2)	12	?	V.D.	
958.	?	Aug.12	Willowdale, Ontario	?	?	all beef salami				2(?)	6	?	N.V.C.	
959.	?	Aug.13	Winnipeg, Manitoba	retail store	?	homogenized milk				2(2)	3-5	24	V.D.F.H.	
960.	?	Aug.14	Kamloops, British Columbia	home	home	chicken nuggets				2(2)	6 - 6 1/2	6 1/2-17	N.V.D.	
961.	?	Aug.16	Kelowna, British Columbia	home	home	pizza				4(4)	3-7	12-24	N.V.D.	
962.	?	Aug.17	Regina, Saskatchewan	restaurant	restaurant	crab meat salad				4(4)	4	24	C.D.F.	
963.	?	Aug.18	London, Ontario	retail store	?	canned spaghetti with meat				2(?)	2 1/2	28	V.C.D.	

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964.	?	Aug.18	Penticton, British Columbia	retail store	?	cheese spread				2(2)	7	24	N.V.D.	
965.	?	Aug.19	Midland, Ontario	take-out restaurant	?	pizza				2(?)	3	11	N.V.C.D.	
966.	?	Aug.19	Orangeville, Ontario	restaurant	restaurant	hamburger,hot dog, onion rings, chocolate milkshake or milk				3(?)	6	23	V.D.	
967.	?	Aug.20	Brantford, Ontario	retail store	?	potato chips				4(?)	2 1/2	?	?	
968.	?	Aug.20	Sidney, British Columbia	retail store	?	fish in mushroom sauce				2(2)	3	?	N.V.D.H.	
969.	?	Aug.20	Cranbrook, British Columbia	retail store	?	wieners				2(2)	4-6	12-16	N.V.C.D.	
970.	?	Aug.20	Richmond Hill, Ontario	home	home	home-made mayonnaise				2(?)	12	?	?	
971.	?	Aug.20	Oyama, British Columbia	retail store	?	chocolates				3(3)	2 1/2	?	V.C.F.H.	
972.	?	Aug.21	Simcoe, Ontario	restaurant	restaurant	roast beef				3(?)	8	24	V.C.F.H.	
973.	?	Aug.21	Toronto, Ontario	home	home	steak and kidney pie				2(?)	16	30	C.D.	
974.	?	Aug.22	Kamloops, British Columbia	home	home	chicken				3(3)	7 1/2-10 1/2	24-30	N.V.C.D.	
975.	?	Aug.22	Toronto, Ontario	take-out restaurant	take-out restaurant	chips with gravy				2(?)	1	21	N.C.D.F.	
976.	?	Aug.22	Port Alberni, British Columbia	retail store	?	wieners				4(4)	3-4	?	V.C.D.F.P.	
977.	?	Aug.23	Victoria, British Columbia	home	home	chicken				3(3)	3-6	8	N.V.D.P.	
978.	?	Aug.26	Dryden, Ontario	fast food facility	fast food facility	chicken nuggets				2(?)	4 1/2	?	?	
979.	?	Aug.26	Grand Falls, Newfoundland	retail store	manufacturing plant	canned crab meat				2(4)	immediately	?	D.	
980.	?	Aug.26	Burnaby, British Columbia	wedding reception	?	orange juice, cookies or fudge				4(4)	17-26	?	N.V.C.D.	
981.	?	Aug.27	St.-Jerome, Quebec	retail store	?	pizza		X		3(3)	16-18	16	V.C.D.	B. cereus: 1,000/g
982.	?	Aug.27	Ottawa, Ontario	restaurant	restaurant	garlic bread, escargot or linguine with clam sauce				2(2)	5	7	V.C.D.	
983.	?	Aug.27	Whitby, Ontario	retail store	retail store	lime soft drink				3(3)	3	?	C.D.	
984.	?	Aug.27	Little Current, Ontario	restaurant	restaurant	roast beef				2(2)	8 1/2	3-4	V.D.	
985.	?	Aug.28	Victoria, British Columbia	home	?	canned pineapple apple sauce or plum compote				3(3)	21 1/2-23 1/2	12-15 1/2	N.V.C.D.F.	
986.	?	Aug.29	Brandon, Manitoba	restaurant	restaurant	hamburger				3(3)	2 1/2	14	N.V.D.	
987.	?	Aug.29	Brampton, Ontario	fast food facility	fast food facility	vanilla ice cream				2(?)	11	?	?	
988.	?	Aug.29	Ste.-Marguerite, Quebec	retail store	?	coffee				2(?)	?	?	C.D.	
989.	?	Aug.30	Simcoe, Ontario	restaurant	restaurant	roast beef				3(?)	19 1/2	22 1/2	V.C.F.	
990.	?	Aug.30	Winnipeg, Manitoba	restaurant	restaurant	pizza				6(8)	1-1 1/2	24	N.V.C.D.	
991.	?	Aug.30	Charny, Quebec	restaurant	restaurant	Chinese food				2(?)	1/4-5	72	N.V.C.D.	

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1021.	?	Sept.20	Surrey, British Columbia	restaurant	restaurant	hamburger				2(2)	2-8	12	N.V.C.D.F.	
1022.	?	Sept.22	Brantford, Ontario	fast food facility	?	lasagna				2(?)	1-1 1/2	?	?	
1023.	?	Sept.24	Regina, Saskatchewan	retail store	?	beef ravioli				2(?)	3	12	N.V.C.D.	
1024.	?	Sept.25	Willowdale, Ontario	retail store	?	old cheddar cheese				2(?)	16	60	C.D.H.	
1025.	?	Sept.25	Laval, Quebec	retail store	?	olive oil				2(2)	2-3	?	V.D.	
1026.	?	Sept.25	Ottawa, Ontario	restaurant	restaurant	meat balls				4(?)	?	?	?	
1027.	?	Sept.26	Etobicoke, Ontario	restaurant in store	restaurant in store	chicken soup				2(?)	?	?	?	
1028.	?	Sept.26	Vancouver, British Columbia	home	home	smoked salmon				4(4)	1	?	N.V.C.	
1029.	?	Sept.26	London, Ontario	home	home	Chinese food (fried rice,boiled rice,chop suey, spare ribs)				7(?)	immediately	3	C.D.F.	
1030.	?	Sept.27	Orleans, Ontario	restaurant	?	salad dressing, bacon and cheese burger				4(4)	2 1/2-11	?	C.D.F.	
1031.	?	Sept.28	Ottawa, Ontario	restaurant	restaurant	?				34(?)	?	?	?	
1032.	?	Oct.1	Ottawa, Ontario	restaurant	restaurant	steak with sour cream				2(?)	7 1/2	?	N.V.C.D.	
1033.	?	Oct.1	Bury, Quebec	catering company	reception hall	wedding dinner				25(?)	9-15	24	C.D.	
1034.	?	Oct.1	Walkerton, Ontario	home	home	honey				2(?)	9 1/2	60	C.D.	ill on two occasions. Honey stored in pail
1035.	?	Oct.1	Hamilton, Ontario	home	home catering group	wieners				27(?)	1-2 1/2	?	N.C.D.F.	
1036.	?	Oct.1	Kapuskasing, Ontario	home	home	meat pie with gravy				3(?)	10	9	N.V.D.	
1037.	?	Oct.2	Burnaby, British Columbia	retail store	?	canned mushrooms or black bean sauce				2(2)	3-7	6-15	N.V.D.F.	
1038.	?	Oct.4	North York, Ontario	theatre	theatre	golden topping				4(?)	2 1/4	12	N.V.C.H.	
1039.	?	Oct.5	Mississauga, Ontario	home	home	meat pie				2(?)	?	?	N.C.F.	
1040.	?	Oct.5	Winnipeg, Manitoba	retail store	home	ice cream				2(3)	6 1/2-9	12	V.C.	
1041.	?	Oct.8	North York, Ontario	home	home	whipped cream and turkey			X	4(?)	12	?	N.C.D.	turkey: 80,000 A.C.C./g cream: 20,000 A.C.C./g
1042.	?	Oct.9	Newmarket, Ontario	retail store	?	bologna				3(?)	1/2	45 1/2	N.H.	
1043.	?	Oct.9	Regina, Saskatchewan	restaurant	?	hamburger				2(2)	2 1/2	12	N.V.C.D.F.	
1044.	?	Oct.9	Willowdale, Ontario	?	?	gravy,meatballs, turkey,whipped cream				4(?)	12	?	N.C.D.	
1045.	?	Oct.9	Black Lake, Quebec	restaurant	restaurant	club sandwich				3(?)	5	24-40	N.V.D.	
1046.	?	Oct.10	Brantford, Ontario	home	home	cinnamon raisin danish			X	2(?)	1-1 1/2	?	?	A.C.C.: 19,000/g
1047.	?	Oct.10	Edmonton, Alberta	home	home	turkey				3(?)	9	?	V.	
1048.	?	Oct.12	Winnipeg, Manitoba	retail store	home	pizza				2(2)	4 1/2	48	N.V.C.D.	
1049.	?	Oct.12	Winnipeg, Manitoba	restaurant	restaurant	chicken with almonds				2(?)	1	?	C.D.	

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1050.	?	Oct.12	Montreal, Quebec	home	home	ravioli				2(2)	5 1/2	6-8	N.V.C.D.F.	
1051.	?	Oct.13	Vancouver, British Columbia	fast food facility	fast food facility	pizza				2(2)	3	24	C.	
1052.	?	Oct.14	Toronto, Ontario	flea market	?	pistachio nuts				2(2)	?	12	N.C.D.	
1053.	?	Oct.14	Sarnia, Ontario	retail store	?	orange segments				3(3)	10-12	?	V.D.	
1054.	?	Oct.15	Clinton, Ontario	day care centre	day care centre	home-made apple juice				2(20)	immediately	2	V.	
1055.	?	Oct.15	Etobicoke, Ontario	retail store	?	canned chicken				2(2)	4	24-48	N.V.C.H.	
1056.	?	Oct.17	Barrie, Ontario	retail store	?	chocolate cookies				1(1)	4	?	N.V.C.D.	dog eating cookies also had vomitus and diarrhea
1057.	?	Oct.17	Richmond, British Columbia	retail store	?	smoked salmon				2(2)	3	24	C.D.	
1058.	?	Oct.17	Charlesbourg, Quebec	supplier	?	apples				3(3)	?	?	?	
1059.	?	Oct.18	Willowdale, Ontario	retail store	?	pork and beans				2(?)	12	?	D.H.	
1060.	?	Oct.19	Etobicoke, Ontario	fast food facility	fast food facility	cheeseburger				4(?)	5 1/2	?	?	
1061.	?	Oct.19	Kingston, Ontario	university cafeteria	university cafeteria	creamed turkey				15(35)	10-12	24	C.D.	
1062.	?	Oct.20	Toronto, Ontario	retail store	?	beer				2(2)	12-14	48	N.C.D.	
1063.	?	Oct.20	Clearbrook, British Columbia	home	home	sausages				3(3)	2	2-48	N.V.	
1064.	?	Oct.20	Hamilton, Ontario	retail store	?	canned mushrooms				2(2)	2-3	48	N.V.C.D.	
1065.	?	Oct.20	Ottawa, Ontario	take-out restaurant	?	fried chicken				3(3)	1	?	C.D.	
1066.	?	Oct.20	Milton, Ontario	home	home	pancakes				3(?)	?	??	V.C.D.F.	
1067.	?	Oct.21	Montreal, Quebec	home	home	pancake				3(3)	8	6-10	N.V.C.D.F.	
1068.	?	Oct.21	North York, Ontario	retail store	?	olive oil				3(?)	4	16	V.	
1069.	?	Oct.22	Burlington, Ontario	home	home	cooked hamburger				4(?)	4	11	N.C.	hamburger had unappealing appearance but was eaten anyway
1070.	?	Oct.24	Abbotsford, British Columbia	retail store	manufacturing plant	canned peas				2(?)	?	?	?	
1071.	?	Oct.25	Winnipeg, Manitoba	retail store	home	roast beef				2(2)	1 1/2	24	N.V.	
1072.	?	Oct.26	Nanaimo, British Columbia	home	home	rice, vegetables or sauce				3(3)	8	14	N.V.C.D.F.	
1073.	?	Oct.26	Hamilton, Ontario	meat packers	?	hamburger patties				2(?)	20	?	V.C.D.	
1074.	?	Oct.26	Montreal, Quebec	restaurant	restaurant	chicken				4(6)	2 1/2-21	6-9	N.V.C.D.F.	
1075.	?	Oct.28	Brantford, Ontario	nursing home	nursing home	banana bread, cheese,ham,turkey or sausage				13(45)	6	?	D.	
1076.	?	Oct.28	Port Alberni, British Columbia	restaurant	restaurant	Chinese food (chowmein,pork, prawns)				2(2)	1-2	48	N.V.C.F.	
1077.	?	Oct.28	Thornhill, Ontario	fast food facility	fast food facility	hamburger				2(?)	5	?	N.V.D.	
1078.	?	Oct.29	Brantford, Ontario	delicatessen	?	spiced beef,cooked and smoked krakowska or tenderloin				4(?)	?	?	N.V.D.F.	

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1079.	?	Oct.30	Ridgetown, Ontario	restaurant	?	sole almondine				3(?)	11-12	?	N.V.C.D.	
1080.	?	Oct.30	Saskatoon, Saskatchewan	retail store	?	chicken noodle soup mix				2(2)	1 1/2-3	12	N.C.D.	
1081.	?	Oct.30	Ottawa, Ontario	office	?	cheese				2(?)	5 1/2	?	N.V.C.	
1082.	?	Oct.31	Willowdale, Ontario	retail store	?	barbecue pork spareribs				4(?)	7 1/2	?	N.V.C.D.	
1083.	?	Oct.31	Mississauga, Ontario	home	home	black forest ham or pastrami				10(?)	?	?	N.V.C.D.F.	
1084.	?	Oct.31	North York, Ontario	home	home	?				2(?)	?	?	N.V.C.D.F.	
1085.	?	Nov.1	Prince Rupert, British Columbia	hotel	hotel	chili				2(2)	1/2-1	24-36	N.V.C.D.F.P.	
1086.	?	Nov.1	Barrie, Ontario	home	?	spaghetti sauce				2(?)	14	?	?	
1087.	?	Nov.2	Winnipeg, Manitoba	restaurant	restaurant	beef stroganoff				4(4)	3	6	V.C.D.F.	
1088.	?	Nov.2	Milton, Ontario	?	?	pancake mix (dry)				3(?)	?	?	V.C.D.F.	
1089.	?	Nov.3	North York, Ontario	hospital	hospital	mayonnaise				2(?)	?	?	?	
1090.	?	Nov.3	Ottawa, Ontario	home	?	procooked chicken				2(2)	16	?	C.	
1091.	?	Nov.4	Brantford, Ontario	home	home	corned beef				3(?)	11	?	?	
1092.	?	Nov.4	Ste.-Foy, Quebec	retail store	?	hot chicken				4(?)	24	48	N.V.C.F.H.	
1093.	?	Nov.5	Shanty Bay, Ontario	home	home	farmers sausage				2(?)	22	?	?	
1094.	?	Nov.5	London, Ontario	restaurant	restaurant	fried chicken or rice		X		2(?)	3 1/2	?	?	chicken: 20,000 A.C.C./g
1095.	?	Nov.6	Ottawa, Ontario	fast food facility	fast food facility	chicken nuggets				2(?)	immediately	1	V.	
1096.	?	Nov.7	Hamilton, Ontario	restaurant	restaurant	Chinese food (shrimp, sauce chowmein, beef fried rice)				3(?)	10	16	V.C.D.	
1097.	?	Nov.7	Mississauga, Ontario	nursing home	nursing home	chicken pies		X		3(?)	8	?	N.V.H.	A.C.C.: 80,000/g
1098.	?	Nov.7	Toronto, Ontario	home	home	hamburger,cheddar cheese,home fries or popcorn				3(?)	3 1/4	18-20	N.V.C.	
1099.	?	Nov.9-14	Quebec, Quebec	retail store	?	cheese				2(?)	4	?	?	
1100.	?	Nov.9	Winnipeg, Manitoba	restaurant	restaurant	Chinese food (shrimp and chicken wonton)				4(?)	2	?	N.V.	
1101.	?	Nov.10	Brampton, Ontario	home	home	pizza				4(?)	1 1/2	4 1/2	V.D.	
1102.	?	Nov.10	Montreal, Quebec	home	home	liver paté				2(2)	10	?	N.V.C.D.H.	
1103.	?	Nov.11	Mississauga, Ontario	home	home	turbot in batter (cooked)				3(?)	?	?	N.C.D.	
1104.	?	Nov.11	Ottawa, Ontario	retail store	?	bacon,chicken, lettuce sandwich chicken noodle soup or brownies				3(3)	6	?	V.D.	
1105.	?	Nov.11	Borden, Ontario	home	home	corned beef,ham and sausage				2(?)	4	?	N.V.	
1106.	?	Nov.12	Regina, Saskatchewan	restaurant	restaurant	Chinese food (chowmein)				3(?)	10 1/2	4	V.D.	

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1107.	?	Nov.12	Montreal, Quebec	retail store	manufacturing plant	processed cheese				3(3)	3-4	12	?	
1108.	?	Nov.12	Burlington, Ontario	take-out restaurant	?	chicken wings				2(?)	2	?	N.V.D.	
1109.	?	Nov.13	Ottawa, Ontario	home	?	brownies,chicken				3(?)	6	?	V.D.	
1110.	?	Nov.13	Cobourg, Ontario	take-out restaurant	?	fried chicken				2(?)	11	30	N.V.C.D.F.	
1111.	?	Nov.14	Toronto, Ontario	home	home	salad,salad dressing or croutons				3(?)	1 1/2	?	N.V.C.D.	
1112.	?	Nov.16	Penticton, British Columbia	restaurant	restaurant	hamburger				2(4)	1/2-7	13-14	N.V.C.D.	
1113.	?	Nov.16	Elmsdale, Nova Scotia	retail store	?	dried figs				2(2)	6-8	5 days	C.D.	
1114.	?	Nov.16	Vimmount, Ontario	take-out restaurant	?	fried chicken or french fries				41(?)	11	24	N.V.C.	
1115.	?	Nov.19	Ottawa, Ontario	fast food facility	fast food facility	hamburger				3(?)	4 1/2	?	N.V.C.D.	
1116.	?	Nov.19	Grand Forks, British Columbia	home for the aged	home for the aged	potato salad				17(33)	11 1/2-48	12	N.V.C.D.	
1117.	?	Nov.19	Peterborough, Ontario	home	home	salami				3(?)	?	?	N.D.	
1118.	?	Nov.19	Hamilton, Ontario	home	home	pastry with blueberry and cream filling				3(?)	8	24	C.D.	
1119.	?	Nov.19	Toronto, Ontario	restaurant	restaurant	barbecue sauce				3(?)	8	13	V.D.	
1120.	?	Nov.21	Mississauga, Ontario	home	?	canned salmon				2(?)	6 1/2	13 1/2	D.	
1121.	?	Nov.23	Kitchener, Ontario	retail store	?	chocolate coated mints				3(3)	8 1/2	9	V.C.	
1122.	?	Nov.24	Ottawa, Ontario	retail store	?	cheese				3(3)	2 1/2	?	V.C.D.F.	
1123.	?	Nov.24	Vernon, British Columbia	home	home	sweet and sour pork, rice or sauerkraut				3(3)	1-1 1/2	96	N.V.C.D.F.	
1124.	?	Nov.24	Laval, Quebec	retail store	?	cake				4(?)	3	48	N.V.C.D.	
1125.	?	Nov.24	Peterborough, Ontario	parade out of doors	?	doughnuts,hot chocolate, chocolates,apple, orange or candies				15(?)	2 1/2-5 1/2	1 1/2-10 1/2	N.C.H.	
1126.	?	Nov.25	Winnipeg, Manitoba	restaurant	restaurant	chicken salad				4(?)	5	8-10	N.V.C.D.	
1127.	?	Nov.25	Ottawa, Ontario	home	home	?				3(?)	?	?	N.V.C.D.F.	
1128.	?	Nov.25	Windsor, Ontario	restaurant	restaurant	roast beef				5(?)	6	?	V.C.	
1129.	?	Nov.26	Delta, British Columbia	home	home	home canned salmon				2(2)	1-2	96	N.	
1130.	?	Nov.27	St. Catharines, Ontario	retail store	?	chicken				2(2)	11	?	V.C.D.H.	
1131.	?	Nov.27	Hull, Quebec	restaurant	restaurant	hamburger and chicken			H	2(2)	1	24	C.D.	hamburger: 1,000 S. aureus/g
1132.	?	Nov.28	Petawawa, Ontario	armed forces base	armed forces base	sandwiches				6(?)	?	?	N.V.C.	
1133.	?	Nov.29	Elkford, British Columbia	home	home	hamburger				3(2)	24	?	N.C.D.F.	
1134.	?	Nov.30	Willowdale, Ontario	restaurant	restaurant	moussaka (greek meat pie)				2(?)	immediately	15	N.D.F.H.	

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1135.	?	November	Peel (region), Ontario	home catering group	home catering group	?				15(25)	7-48	42	N.V.C.D.F.H.	possible viral infection from food originating from food handlers
1136.	?	November	St. Catharines, Ontario	retail store	home	chicken				2(?)	13	?	V.C.D.H.	
1137.	?	November	Barrie, Ontario	restaurant	restaurant	chicken and gravy				4(?)	?	?	?	
1138.	?	November	Walkers, Ontario	take-out restaurant	take-out restaurant	fried chicken				3(?)	11	?	N.V.C.D.F.	
1139.	?	November	Orillia, Ontario	home	home	butter				3(?)	2	?	V.C.D.	
1140.	?	November	Brampton, Ontario	restaurant	restaurant	Chinese food (egg roll,chicken balls)				3(?)	2 1/2	?	C.D.	
1141.	?	Dec.1	Laval, Quebec	restaurant	restaurant	Chinese food				4(?)	36	24	N.V.D.F.	
1142.	?	Dec.1	Wilson Creek, British Columbia	home	home	turkey pie, meat paste or eggnog				2(2)	6	24	N.V.C.D.	
1143.	?	Dec.1	Regina, Saskatchewan	restaurant	restaurant	turkey				19(?)	7	72	V.C.D.	
1144.	?	Dec.2	Midland, Ontario	retail store	?	sugar free soft drink				2(?)	1/2	?	?	
1145.	?	Dec.2	Hamilton, Ontario	home	home	chicken wings				3(?)	1	24	C.	
1146.	?	Dec.2	Toronto, Ontario	bakery	bakery	pastry				8(?)	32 1/4	?	V.C.D.	
1147.	?	Dec.3	Penticton, British Columbia	retail store	?	eggnog				3(3)	1-12	48-72	V.D.	
1148.	?	Dec.3	Bond Head, Ontario	retail store	?	beer				2(2)	immediately	?	N.	
1149.	?	Dec.3	Fort McMurray, Alberta	take-out restaurant	?	chicken,gravy or coleslaw				3(4)	?	2	N.V.C.D.	
1150.	?	Dec.4	Regina, Saskatchewan	retail store	?	smoked oysters				2(?)	1 1/2	24 1/2	N.V.C.	
1151.	?	Dec.6	Saint John, New Brunswick	retail store	?	milk chocolate				2(2)	6	1	V.D.	
1152.	?	Dec.6	Calgary, Alberta	camp kitchen	?	?				3(?)	?	?	V.D.	
1153.	?	Dec.6	Winnipeg, Manitoba	restaurant	restaurant	spinach salad and sauce				2(?)	4	12	N.D.	
1154.	?	Dec.7	Elkford, British Columbia	home	home	elk steak or deer and pork sausages				2(2)	48	?	C.D.	
1155.	?	Dec.7	Surrey, British Columbia	fast food facility	fast food facility	pizza				3(4)	8	0-48	N.V.D.	
1156.	?	Dec.8	Etobicoke, Ontario	restaurant	restaurant	liver				2(?)	11	?	?	
1157.	?	Dec.8	Gatineau, Quebec	retail store	?	chocolate ice cream				2(?)	9	?	N.V.C.D.	
1158.	?	Dec.8	Barrington Passage, Nova Scotia	retail store	retail store	grapefruit juice				1(1)	immediately	?	V.D.F.	case-cutter damage
1159.	?	Dec.8	Churchill, Ontario	home	home	T-bone steak				3(?)	?	?	V.D.	
1160.	?	Dec.9	Lake, British Columbia	forces base	forces base	sour cream chip dip				7(8)	24-33	?	V.D.	
1161.	?	Dec.9	Kingston, Ontario	fast food facility	fast food facility	steak sauce				2(?)	6	?	?	
1162.	?	Dec.9	Burns Lake, British Columbia	home	home	home canned salmon				2(2)	?	48	D.	
1163.	?	Dec.9	Etobicoke, Ontario	home	home	roast pork				2(?)	3	?	?	
1164.	?	Dec.10	Hamilton, Ontario	retail store	?	polish sausage				3(?)	5	48	N.V.C.D.	

Inc. No.	Etiology	Onset	Suspected food acquired from: Locality	Establishment	Where Food Mishandled	Vehicle	Lab. Data P	V	H	Clinical Data: No. Ill (at risk)	Incubation Period (hrs)	Duration (hrs)	Symptoms	Comments
1165.	?	Dec.10	Montreal, Quebec	restaurant	restaurant	souvlaki				5(5)	1 1/2-8	?	N.C.D.	
1166.	?	Dec.11	Sydney, Nova Scotia	retail store	?	canned salmon				1(1)	3-4	2	V.	cat eating salmon also ill
1167.	?	Dec.11	Regina, Saskatchewan	restaurant	restaurant	scrambled eggs or sausage				30(?)	4-14	12	V.C.D.	
1168.	?	Dec.11	St. Catharines, Ontario	restaurant	restaurant	vanilla cake,egg rolls or cream cheese				6(?)	6	24	N.V.D.H.	
1169.	?	Dec.12	Regina, Saskatchewan	retail store	?	mixed nuts				2(?)	1	6	N.V.D.	
1170.	?	Dec.15	Clinton, Ontario	retail store	home	cheese and crackers				6(?)	4 1/2	7 1/2	N.V.C.	
1171.	?	Dec.15	Winnipeg, Manitoba	restaurant	restaurant	?				5(26)	7-18	12	N.V.D.F.	
1172.	?	Dec.15	Regina, Saskatchewan	retail store	?	mixed nuts in vegetable oil				2(2)	1-3	18	V.C.D.	
1173.	?	Dec.17	Laval, Quebec	retail store	?	ground beef				3(6)	2	?	N.V.C.F.	
1174.	?	Dec.17	Ottawa, Ontario	restaurant	restaurant	roast beef				9(?)	10	13	N.C.D.	
1175.	?	Dec.19	St. John's, Newfoundland	restaurant	restaurant	escargot,raw cod tongues				2(?)	1/2-4	?	V.D.	
1176.	?	Dec.19	Kingston, Ontario	motel	motel	turkey gravy, coconut cream pie rice,pea,turkey mixture				5(?)	2 1/2	?	C.D.F.	
1177.	?	Dec.26	Winnipeg, Manitoba	home	home	turkey				6(6)	9	1 1/2-3	C.D.F.	
1178.	?	Dec.26	Burnaby, British Columbia	restaurant	restaurant	turkey				3(3)	1/2-1	3-4 1/2	N.V.C.D.	
1179.	?	Dec.31	Toronto, Ontario	home	home	Chinese food				2(?)	?	?	?	
1180.	?	Dec.31	Vancouver, British Columbia	restaurant	restaurant	chicken				6(8)	12	72	V.C.D.	
1181.	?	Dec.31	Vancouver, British Columbia	restaurant	restaurant	smoked salmon				6(6)	10-36	48	N.V.C.D.F.	
[redacted]														
b	Ciguatera poisoning		Toronto, Ontario	fish market		grouper		X		4(6)	?	up to 6 weeks	?	some patients hospitalized for up to 5 days

ARTICLES ON FOODBORNE INCIDENTS REPORTED IN THIS SUMMARY

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Suspected Raw Milk - Associated Campylobacteriosis - British Columbia. C. Moore. Can. Dis. Wkly. Rep. 9-19, 73-74, 1983.

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Clostridium perfringens in Food in an Institution. D. Drysdale. B.C. Disease Surveillance Report. 5(13), 280-282, 1984.

Four Thousand Persons at Risk of Clostridium perfringens Food Poisoning. H.J. Beatty, A. Akbar and C. Catarino. Ontario Dis. Surv. Rep. 5(48), 508, 1984.

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Datura Poisoning

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Acute Poisoning with Angel's Trumpet Seeds - Ottawa - Carleton Region. I.M. Gemmill, A. Bergin, R. Patten, J. Davey and T. Cole. Ontario Dis. Surv. Rep. 4(48), 457, 1983.

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Hemolytic Uremic Syndrome and Bloody Diarrhea Associated With a Sorbitol - Negative Isolate of Escherichia coli 0157:H7 In a Child - British Columbia. J.D. Anderson, J.E. Carter, L. Elmore, J.R. MacLean and W.A. Black. Can. Dis. Wkly. Rep. 9-44, 173-174, 1983.

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Giardiasis

Giardiasis - Edmonton, Alberta. M. King-Collier. Can. Dis. Wkly. Rep. 9-48, 189-192, 1983.

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Q Fever

A Case of Q Fever - Simcoe County. B.A. Phillips and L.J. Slomka. Ontario Dis. Surv. Rep. 5(15), 167, 1984.

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Salmonella Infection Due to Raw Milk. S. Styliadis. Ontario Dis. Surv. Rep. 5(28), 298, 1984.

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Salmonella St. Paul Outbreak Associated With Wedding Banquet. G. Corcoran. Alberta Social Services and Community Health. 9(1), 25-28, 1985.

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Salmonellosis Outbreak Involving Barbecued Chicken From a Retail Outlet, Vancouver, B.C. C. Nagy, G. Owen and S. Sheps. B.C. Disease Surveillance Report. 4(8), 95-96, 1983.

Salmonellosis - Ontario. A. Bergin, W. Desormeau, C. M^{c}Court and I. Gemmill. Can. Dis. Wkly. Rep. 10-20, 77-79, 1984.

Salmonella typhimurium Outbreak in an Acute Care Hospital - British Columbia. E. Crichton. Can. Dis. Wkly. Rep. 9-52, 207-208, 1983.

Salmonella typhimurium - Dillbury Lake, 1983. J. MacQuarrie and S. Kerr. Alberta Social Services and Community Health. 7(10), 368-369, 1983.

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An Epidemic of Shigellosis in a Day Care Centre - Quebec. M. Alary, B. Tessier, H. Jacob and J. Turgeon. Can. Dis. Wkly. Rep. 10-46, 181-182, 1984.

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Trichinosis

Trichinosis In Nouveau Quebec. R.A. Laurence, M. Desgens and L. Trudel. Can. Dis. Wkly. Rep. 9-53, 209-210, 1983.

Vibrio parahaemolyticus

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Unknown Etiology

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WATERBORNE DISEASE ARTICLES

Campylobacter

Well Water as a Source of Campylobacter Infection - Kingston, Ontario. g. Hutchings and D. Cooke. Ontario Dis. Surv. Rep. 6(25), 336, 1985.

Yersinia enterocolitica

Yersinia enterocolitica as a Confirmed Water-Borne Outbreak in a Rural Family. S. Styliadis. Ontario Dis. Surv. Rep. 5(28), 297, 1984.

Unknown Etiology

Suspected Waterborne Illness, Gulf Island, B.C. T.T. Zoltan. B.C. Disease Surveillance Report. 5(3), 34-35, 1984.

GUIDELINES FOR CONFIRMATION OF FOODBORNE INCIDENTS

I. ETIOLOGICAL AGENTS

	Agents	Clinical Syndrome	Laboratory Criteria
1.	Bacillus cereus	a) incubation period 1/2 - 16 hrs b) gastrointestinal syndrome	a) isolation of $\geq 10^5$ organisms per gram epidemiological incriminated food OR b) isolation of organism in stools of ill persons
2.	Brucella	a) clinical picture compatible with brucellosis	a) specific agglutinins in serum OR b) positive blood culture
3.	Clostridium botulinum	a) clinical syndrome compatible with botulinum	a) detection of botulinal toxin in human sera, feces, or food OR b) isolation of C. botulinum organism from food or stools
4.	Clostridium perfringens	a) incubation period 8-22 hrs. b) lower intestinal syndrome - majority of cases with cramps and diarrhea with little vomiting and	a) organisms of same serotype in epidemiologically incriminated food and stools of ill persons OR b) isolation of organisms with same serotype in stools of most ill persons and not in stools of controls c) $\geq 10^5$ organisms in epidemiologically incriminated food provided specimen properly handled OR d) fecal spore count $\geq 10^6$/g in most of the ill persons examined
5.	Escherichia coli	a) incubation period 6-36 hrs. (several days for E. coli 0157:H7) b) gastrointestinal syndrome - majority of cases with diarrhea	a) demonstration of organisms of same serotype in epidemiologically incriminated food and stools of ill persons and not in stools of controls OR b) isolation of $\geq 10^5$ organisms in implicated food

			OR c) isolation of organisms of same serotype from stools of most ill persons and organisms found to be either enterotoxigenic or invasive by special laboratory techniques
6.	Salmonella	a) incubation period 6-48 hrs. N.B. for S. typhi incubation period is 5-28 days b) gastrointestinal syndrome - majority of cases with diarrhea	a) isolation of Salmonella organism from epidemiologically implicated food OR b) isolation of Salmonella organism from stools of ill persons
7.	Shigella	a) incubation period 7-66 hrs. b) gastrointestinal syndrome - majority of cases with diarrhea	a) isolation of Shigella organism from epidemiologically implicated food OR b) isolation of Shigella organism from stools of ill persons
8.	Staphylococcus aureus	a) incubation period 1-7 hrs. b) gastrointestinal syndrome - majority of cases with vomiting	a) detection of enterotoxin in epidemiologically implicated food OR b) organisms with same phage type in stools or vomitus of ill persons and when possible, implicated food and/or skin or nose of food handler OR c) isolation of $\geq 10^5$ organisms per gram in epidemiologically implicated food
9.	Streptococcus Group A	a) incubation period 12-72 hrs. b) clinical syndrome - fever, sore throat, hoarseness, sometimes gastrointestinal symptoms	a) isolation of organisms from implicated food OR b) isolation of organisms from throats of ill persons
10.	Vibrio parahaemolyticus	a) incubation period 12-24 hrs. b) gastrointestinal syndrome - majority of cases with diarrhea	a) isolation of organism from epidemiologically implicated food (usually seafood) OR b) isolation of organism from stools of ill persons

11.	Trichinella spiralis	a) incubation period 3-28 days b) classical systemic syndrome - myalgias, fever (100%), high eosinophil count	a) a muscle biopsy from ill persons **OR** b) serological tests **OR** c) demonstration of larvae in incriminated food
12.	Hepatitis A	a) incubation period 15-50 days b) clinical syndrome compatible with hepatitis - fever, jaundice, gastrointestinal symptoms, dark urine	a) liver function tests compatible with hepatitis in affected persons who consumed the implicated foods
13.	Paralytic shellfish poison	a) short incubation period (<1 hr.) b) tingling ad numbness, staggering, fever. incoherent speech	a) history of eating shellfish from areas where toxic shellfish have been found **OR** b) sample of shellfish eaten shown to be toxic by mouse test
14.	Plant and animal poisons	a) characteristic clinical syndrome	a) demonstration of poison in food/ or in ill persons (if test readily available)
15.	Chemical, e.g., a) metals b) monosodium glutamate c) pesticides d) rancid compounds e) extraneous matter	a) characteristic clinical syndrome	a) demonstration of chemical in food and/or in ill persons (if test readily available)
16.	Other agents, e.g., Group D Streptococcus, Yersinia enterocolitica, Mycobacterium tuberculosis, fungi, yeast, Taenia, Giardia	a) characteristic clinical syndrome	a) laboratory evidence appraised in individual circumstances

II. FOODS

All Types of Foods: Criteria

a) isolation of an agent in significant amounts to cause illness from food and clinical syndrome compatible with that associated with the agent

b) determination of implicated food item by epidemiological procedures, e.g. food specific attack rate analysis

N.B. These criteria are arbitrarily designed. As new laboratory methods are devised and new etiological agents identified the criteria may be altered.

THE DATA - WATERBORNE DISEASE

All reported incidents involved drinking and not recreational water supplies. Only two outbreaks occurred in 1983. The first was caused by Giardia lamblia which had contaminated an outdoor spring in Saskatchewan. It had been unmaintained by any level of government although the spring was used by travellers passing through the area. The second affected an unspecified number of tourists at a Gulf Island, British Columbia, lodge. The agent was not determined but the lodge water supply was found to have a high fecal coliform count. In 1984 seven incidents were documented. Contaminated wells were responsible for three at homes and two at camps. Cases ranged from one to 70 but in only two of these were pathogens identified (Campylobacter and Yersinia). Another camp outbreak occurred after 13 scouts drank water from a spring in Quebec. In addition, a municipality was responsible for a salmonellosis outbreak involved 76 persons although the reason for the contamination is not known.

LINE LISTING OF WATERBORNE INCIDENTS

Line listings for 1983 and 1984 are published on the following page.

Explanation of Terms

Etiology: listing is by specific etiology; incidents are arranged in chronological order under each etiology. Laboratory-confirmed incidents are listed first, then incidents which are unconfirmed, denoted by the word "probably", and finally those whose etiology is unknown. Where counts per ml of a specific microbiological agent or quantities of toxin or chemical are known, these are included. Illness may occur through ingestion of an agent or infection through the skin or body orifices.

Onset: the dates given are as accurate as can be ascertained. In some outbreaks, involving exposure of persons to a common vehicle over an extended period of time, the time of onset is reported as a range between the dates of the first and last case.

Locality and Establishments: places from where water was acquired that led to incidents are listed by locality, province or territory, and establishments. The place of acquisition may not always be the same as the place of drinking or the place where the water was mishandled.

Where Water Mishandled: establishments where water was improperly handled.

Vehicle: any source of unbottled drinking water.

Lab. data: x indicates isolation of an etiological agent from patients (P), vehicles (V) or food handlers (H).

Clinical data: persons ill exhibited one or more of the listed symptoms. The number of persons at risk (the number in parenthesis) comprises those eating the vehicle or vehicles listed. Incubation means the period of time that elapses between ingestion of the implicated vehicle, or skin infection and the onset of the first symptom. Duration is the period of time between the onset of the first symptom and the recovery of the patient. Symptoms comprise signs seen in, or symptoms described by, the patients. The more common symptoms are abbreviated in the Line Listing as follows:

N = nausea	V = vomiting
C = cramps/abdominal pains	F = fever
D = diarrhea	H = headache
P = prostration	

Comments: relevant data, such as reason for drinking contaminated water; bacterial counts for general quality of water, e.g., coliform counts.

WATERBORNE INCIDENTS FOR 1983

Inc. No.	Etiology	Onset	Suspected water acquired from: Locality	Establishment	Where Water Mishandled	Vehicle	Lab. Data: P	V	H	Clinical Data: No. Ill (at risk)	Incubation Period (hrs)	Duration (hrs)	Symptoms	Comments
	PARASITIC													
1.	Giardia lamblia	Sept. 16	Qu'Appelle Valley, Saskatchewan	non-municipal spring	out-of-doors	drinking water		X		2(?)	?	?	?	spring used by travellers was unsanitary
	UNKNOWN - PROBABLY BACTERIAL													
2.	probably bacterial	Dec. 28	Gulf Island, British Columbia	tourist lodge	tourist lodge	drinking water	X	X		20% of of guests at lodge	?	?	N.V.C.H.	high fecal coliform count in well water

WATERBORNE INCIDENTS FOR 1984

Inc. No.	Etiology	Onset	Suspected water acquired from: Locality	Establishment	Where Water Mishandled	Vehicle	Lab. Data: P	V	H	Clinical Data: No. Ill (at risk)	Incubation Period (hrs)	Duration (hrs)	Symptoms	Comments
	BACTERIAL													
1.	Campylobacter jejuni	June 13	Kingston, Ontario	home	home	drinking water	X	X		1(?)	?	?	?	family well contaminated
2.	Salmonella	January	Chilliwack, British Columbia	municipal water supply	municipal water supply	drinking water	X	X		76(?)	?	?	?	
3.	Yersinia enterocolitica	?	Central East, Ontario	home	home	drinking water	X	X		3(?)	?	?	?	family well contaminated
	UNKNOWN - PROBABLY BACTERIAL													
4.	probably bacterial	July 26	Ste-Béatrix, Ctê Berthier, Quebec	camp	camp	drinking water		X		12(?)	1	?	N.V.C.D.P.	well water with high bacterial counts
	UNKNOWN													
5.	?	March 20	Lakefield, Ontario	home	home	drinking water				3(?)	?	?	D.	contamination of family well suspected
6.	?	July 11	Pont-Rouge, Ctê Portneuf, Quebec	scout camp	camp	drinking water				13(?)	?	?	V.C.D.H.	contaminated spring water suspected
7.	?	July 14	St-Ubald, Ctê Portneuf, Quebec	camp	camp	drinking water				70(?)	10-12	6-30	N.V.D.N.P.	contamination of well water suspected

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Medical Services Branch, Health and Welfare Canada.

Provincial Agencies (in cooperation with their local health units)

British Columbia Department of Health Services and Hospital Insurance
Alberta Community and Occupational Health
Saskatchewan Department of Public Health
Manitoba Department of Health and Social Development
Manitoba Department of Mines, Resources and Environmental Management
Ontario Ministry of Health
Québec Ministère des Affaires Sociales
New Brunswick Department of Health
Prince Edward Island Department of Health
Nova Scotia Department of Public Health

Local Health Agencies specifically contacted

Manitoba

City of Winnipeg Health Unit

Ontario

Algoma Health Unit
Brant County Health Unit
Bruce County Health Unit
Durham Region Health Unit
East York Borough Health Unit
Elgin-St. Thomas Health Unit
Etobicoke Borough Health Department
Grey-Owen Sound County Health Unit
Haliburton-Kawartha-Pine Ridge District Health Unit
Haltom county Health Unit
Hamilton-Wentworth Health Unit
Hastings and Prince Edward County Health Unit

Ontario (continued)

Huron County Health Unit
Kent-Chatham Health Unit
Kingston-Frontenac and Lennox and Addington Health Unit
Lambton Health Unit
Leeds, Grenville and Lanark District Health Unit
Middlesex-London District Health Unit
Muskoka-Parry Sound health Unit
Niagara Regional Area Health Unit
North Bay and District Health Unit
Northwestern Health Unit
North York Borough Health Department
Ottawa-Carleton Regional Area Health Unit
Oxford Heath Unit
Peel County Health Unit
Perth District Health Unit
Peterborough County-City Health Unit
Porcupine Health Unit
Renfrew County and District Health Unit
St. Lawrence and Ottawa Valleys Health Unit
Scarborough Borough Health Department
Simcoe County District Health Unit
Sudbury and District Health Unit
Thunder Bay District Health Unit
Timiskaming Health Unit
Toronto City Health Department
Waterloo Regional Health Unit
Wellington-Dufferin-Guelph Health Unit
York Borough Health Department
York Regional Health Unit

Québec

Montréal Urban Community